



The Old Inn, Festive Menu

To Start

Roasted Butternut Squash Soup

Slow Roasted butternut squash with a faint hint of chilli and a touch of cream served with warmed petit pan.

King Prawn, Champagne & Lemon Vol-Au-Vent

Champagne marinated king prawns in a rich dill & Lemon infused cream sauce.

Burrata with Marinated cherry tomatoes

Silky Burrata cheese, similar to mozzarella with a firm outer layer, paired with marinated cherry tomatoes in olive oil, balsamic vinegar, basil, garlic & a touch of honey.

Wild Boar, Plum & Cognac Pate

Coarse Pork Liver & wild Boar pate with a touch of cognac served with toasted multi-grain bloomer and homemade plum coulis.

Antipasti (2 to share)

A selection of Cured meats, Mozzarella, dressed salad and warmed petit pan.

The Main Event

Classic Roast Turkey with a selection of festive trimmings

Freshly Roasted best quality Turkey breast served with; roasted potatoes, honey glazed parsnips, braised red cabbage, chantenay carrots, Brussel sprouts with bacon & walnut, pigs in blankets, homemade stuffing, gravy and cranberry sauce.

28 Day aged Sirloin Steak

Butchers Best, 12oz Sirloin steak served with our homemade blue cheese & port sauce, sauteed potatoes & Tenderstem broccoli. (£4.00 Supplement)

Fresh Cornish Hake fillet with a white wine velouté

Supplied by our fishmongers in St Mawes, pan seared and topped with our homemade white wine velouté served with new potatoes & asparagus spears with a sea samphire garnish.

Venison Rump with a Rioja Jus

This wonderfully lean cut of game is topped with a buttery red wine jus and served with dauphinoise potatoes, roast carrots, parsnips & beetroot.

Vegetable Pithivier

Homemade in our kitchen, this is an elegant and flavourful dish consisting of finely diced butternut squash, chestnut mushrooms, Leek & spinach served with a chestnut cream & sage sauce, roast potatoes and a selection of fresh vegetables.

To Finish

Chocolate Brownie

Wonderfully Chocolatey brownie, smothered with rich Belgian chocolate and double cream fudge, devilishly good & served warm, topped with honeycomb ice cream.

Baileys Panna Cotta

A chic Italian light custard with a sexy wobble, infused with Baileys & Vanilla.

Infused Christmas pudding

Loaded with Fruit, peel and of course plenty of cognac, served with homemade cognac sauce.

A selection of Mature Cheese

Mature Cheddar, tangy stilton & Creamy Goats cheese, served with red onion chutney and an assortment of biscuits.

2 Course: £30.00

3 Course: £35.00