

THE CORMORANT PUB
CHRISTMAS MENU

STARTER

HAM HOCK TERRINE with piccalilli & pea shoots

TRADITIONAL PRAWN COCKTAIL with bread & butter **GFA DF**

GOATS CHEESE, PEAR & WALNUT SALAD with balsamic dressing **V GF**

BUTTERNUT SQUASH, COCONUT & GINGER SOUP with bread & butter **V VG**

MAIN COURSE

TURKEY BREAST **GFA DFA**

Roast potatoes, seasonal vegetables, pig in blanket, gravy & yorkshire pudding

TOPSIDE OF BEEF **GFA DFA**

Roast potatoes, seasonal vegetables, pig in blanket, gravy & yorkshire pudding

WILD MUSHROOM RISOTTO **V VGA GF DFA**
with parmesan & truffle oil

OVEN ROASTED HALIBUT **GF**

with herb mashed potatoes, green vegetables & lemon cream sauce

DESSERT

CHEESE BOARD - Additional £5pp

CHOCOLATE MOUSSE with clotted cream, poached cherry & almond biscuit

CHRISTMAS PUDDING served with brandy cream **GFA DFA**

SICILIAN LEMON CHEESECAKE served with cream

ESPRESSO CREME BRULEE with a gingerbread biscuit **GFA**

2 COURSE £30 - 3 COURSE £38 PER PERSON

£10PP DEPOSIT REQUIRED

AVAILABLE FROM 01/12/26 TO 19/12/26 - EXCLUDING SUNDAYS

