



**Fowey  
Hall**

CORNWALL

# Festive Menu

**£25 per person**

## To Start

Chicken liver parfait, red onion jam, toasted brioche  
Hunter's mushrooms, poached egg, chestnuts, truffle oil, toasted sourdough (V)  
Roasted butternut squash, pumpkin and sage soup, charred sourdough (VE)



## To Follow

Slow roasted Westcountry turkey, all the trimmings  
Whole fish of the day, fennel and rocket salad, citrus and dill mayo  
Roasted pumpkin and sage tomato Provençale (VE)



## To Finish

Christmas pudding, brandy crème anglaise  
Crème brûlée, Cornish shortbread  
Selection of Treleavens ice creams

Selection of local cheeses  
Grapes, quince jelly, crackers  
(£10 supplement)

If you have an allergy to certain foods, please inform a member of the team before ordering.  
A discretionary service charge of 12.5% will be added to your bill, and all prices are inclusive of VAT.



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# Festive Menu

**£32 per person**

## To Start

Ham hock and truffle scotch egg, celeriac remoulade  
Pan fried Fowey scallops, black pudding fritter, Canara Farm cauliflower purée  
Beetroot carpaccio, shallot dressing (VE)



## To Follow

Cornish guinea fowl breast, thyme, charred artichoke risotto, artichoke crisp  
Fowey Bay moules marinière, charred sourdough  
Wild mushroom, sun blushed tomato and spinach tagliatelle (VE)



## To Finish

Christmas pudding, brandy crème anglaise  
Apple and cinnamon crumble, vanilla custard  
Lemon tart, fruit compote

Selection of local cheeses  
Grapes, quince jelly, crackers  
(£10 supplement)

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# Festive Menu

**£40 per person**

## To Start

Ham hock and truffle scotch egg, celeriac remoulade

Hand-picked Newlyn crab, melba toast, dressed salad, pickled cucumber, lemon mayo

Glazed Driftwood goat's cheese and mediterranean vegetable tart (V)



## To Follow

James Kittow 7oz beef fillet, wild mushroom ravioli, garlic mash, thyme jus

Line caught sea bass fillet, sautéed spinach, new potatoes

Canara Farm cauliflower florets, cauliflower puree,  
gnocchi, tomato Provençale, crispy sage leaves (V)



## To Finish

Christmas pudding, brandy crème anglaise

Warm sticky toffee pudding, toffee sauce, vanilla ice cream

Lemon tart, fruit compote

Selection of local cheeses

Grapes, quince jelly, crackers

(£10 supplement)

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