

Christmas at

the twisted
Spoon
in Town
eat drink enjoy

Festive menu

Available by prior booking & pre-order from late November to 24th December,
Wednesday to Sunday
2 courses £30 per guest | 3 courses £40 per guest

Starters

Cornish Mussels, fresh rope grown mussels, steamed in cider, shallots & saffron, & crusty bread (gfo)
Wild mushroom bruschetta, garlic confit, Swiss cheese & truffle oil (v, veo)
Crispy chicken satay 'coffee cup' breaded tenders, with a peanut, chilli dip
Venison terrine, black cherry compote, warm crisp breads (gfo)

Mains

Traditional Christmas Roast Turkey, with both breast & leg meat, apricot & cranberry stuffing, 'pigs' in blankets, duck fat roast potatoes, honey glazed parsnips, & seasonal vegetables (gfo)
Beef Bourguignon, slow roasted shin of beef, bacon lardons, red wine sauce, baby onions, carrots, thyme & mushrooms. Served with butternut squash puree & Yorkshire pudding (gfo)
Baked Loin of Cod, Cornish saffron cream sauce, roasted root vegetable medley & pea puree (gf)
Turmeric Roasted Cauliflower Steak, Crown prince & butternut squash puree, toasted pumpkin seeds, winter greens pesto & roasted vegetable medley (ve, gf)

Desserts

Traditional Christmas Pudding,, warm with Cornish clotted cream
Chocolate & Citrus Cassata~layered chocolate sponge, pistachio praline, ricotta & chocolate ganache glaze
Poached Red Wine Pears, greek yoghurt chantilly & nutty granola crunch (gf, veo)
Sticky Apple Bread Pudding, caramel drizzle & vanilla seed ice cream
Local Cheese Board, sticky fig relish, biscuits, grapes~ £5 surcharge

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