



# FESTIVE MENU

AVAILABLE FROM 27th November - 23rd DECEMBER



## OUR SET MENU

**2 COURSES**  
**£28.95**

**3 COURSES**  
**£34.95**

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# FESTIVE MENU 2023

## STARTERS

- King prawn cocktail (NGCO)  
Gem lettuce, Marie rose sauce, plum tomato, focaccia
- Spiced winter squash soup (VGO)(NGCO)  
Crème fraiche, toasted focaccia, sea salt butter
- Pan seared duck breast (NGCO)  
Pickled plum, candied orange & a cashew nut crumb
- Roasted beetroot tart (V)  
Puff pastry, whipped goats cheese, thyme, toasted hazelnuts
- Venison & black pudding scotch egg  
Celeriac remoulade, winter leaves

## MAINS

- Roast turkey (NGCO)  
Ruffled roast potatoes, honey roasted carrots & parsnips,  
Brussel sprouts, braised red cabbage, buttered savoy, pig in blanket,  
Yorkshire pudding, cranberry sauce & as much gravy as you like
- Roasted pork belly (NGCO)  
Fondant potato, pear puree, pan fried Brussel sprouts  
with pancetta, crispy kale, red wine jus
- Pan fried catch of the day (NGCO)  
Leek velouté, broad beans, Tenderstem broccoli, parmentier potatoes
- Braised short rib of beef  
Truffle mashed potatoes, celeriac puree, mushroom croquetas,  
buttered savoy cabbage, beef jus
- Wild mushroom & truffle pie (VGO)  
Spring onion mashed potatoes, pan fried king oyster mushroom,  
crispy onions, braised red cabbage

## DESSERTS

- Christmas pudding (V)  
Almond brittle, brandy sauce, clotted cream
- Amaretto chocolate torte (V)(NGCO)  
White chocolate ice cream, vanilla bean shortbread
- Raspberry sorbet (VGO)(NGCO)  
Fresh berries, candied almonds
- Limoncello & blackberry trifle (V)  
Whipped cream, lemon curd, toasted almonds
- Mulled wine & mince pies (V)  
Cornish clotted cream

## WHY NOT ADD CHEESE & BISCUITS TO TAKE HOME FOR LATER?

A selection of Cornish cheeses, grapes, & onion chutney £10pp  
ADD 50cl port £4.50pp

## ALLERGEN & DIETARY INFORMATION

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients. (NGCO) = Non-gluten containing option.  
All our food is prepared in a kitchen where cross-contamination may occur, and our menu descriptions do not include all ingredients. Dishes containing fish may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. If you have a question, food allergy or intolerance please speak to a member of the team. The allergen information is, to the best of our knowledge, correct. Our offers are not in conjunction with any other offer.

