

## **Set Lunch Menu**

### **Starters**

Ravioli of Wild Duck, celeriac, apple and winter truffle

Winter vegetable salad, bitter leaves, Piedmont hazelnuts and pear

### **Mains**

Roast Cornish monkfish, St Austell Bay mussels, chanterelles and seawater potatoes

Slow cooked, glazed Ox cheek, Vacherin Mont D'Or creamed potato, root vegetables and red wine

### **Desserts**

Selection of Cheese - Oat cakes and walnut sourdough

Christmas Pudding Soufflé, Vanilla Ice Cream and XO brandy Sauce

Mince Pies and Brandy Butter

***£70 for 3 courses***