

Private Christmas Parties

£50 per guest with welcome drink / Available in the Garden Room / Minimum of 10 and maximum of 24 guests

STARTERS

Selection of house breads, cold pressed olive oil and aged balsamic
🍷 Whiskey and black treacle cured sea trout ★ Cornish salami,
caramelised garlic and pickles 🍷 Beetroot, wildflower honey,
pumpkin seeds and whipped goat's curd ✨ Roasted pumpkin
hummus, burnt honey and toasted hazelnuts

MAIN

Roasted bronze turkey *or* stuffed butternut squash 🍷 Turkey gravy
★ Chestnut and clementine stuffing ◆ Brussel sprouts with confit
turkey and cranberries ✂ Smashed carrot and swede ✨ Garlic and
thyme roast potatoes 🍷 Homemade bread and cranberry sauce
🍷 Padstow Kitchen Garden leafy vegetables

DESSERT

Boozy branch and clotted cream *to share* ✨

Some of our food and drink may contain nuts and other allergens. If you have any special dietary requirements please speak to a member of our restaurant team who can advise you on your choice. A 10% discretionary service charge will be added to your bill.