



FORT INN

Celebrate together this Christmas

Festive menu – two courses £27 / three courses £32



to start

CELERIAC & TRUFFLE SOUP Toasted hazelnuts, truffle cream and a warm baguette. *vg*

BUTTERNUT SQUASH & SMOKED APPLEWOOD CHEESE ARANCINI Butternut squash puree, crispy sage, chives, pea shoots and parsley oil. *vg*

DUCK LIVER PÂTÉ Country tomato chutney, pea shoots and toasted focaccia.

SAUTÉED WOOD MUSHROOM CROSTINI Poached hen's egg, mushroom & tarragon cream sauce and pea shoots. *v*

SMOKED CHALKSTREAM TROUT Pickled celeriac and fennel, horseradish cream, pea shoots and lemon.

for main

ROAST TURKEY

ROAST GAMMON

ROAST BEEF & YORKSHIRE PUDDING

BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON *vg*

BRIE, BEETROOT CHUTNEY & KALE PASTRY TART *v*

Pork, cranberry & chestnut stuffing, rosemary & sea-salted roast potatoes, seasonal vegetables, pigs in blankets and a rich gravy.

PAN-FRIED FILLET OF CORNISH WHITING Chorizo & pea risotto, tenderstem calabrese, Jerusalem artichoke crisps and a lobster-infused seaweed beurre blanc.

to finish

TRADITIONAL CHRISTMAS PUDDING Brandy sauce and clotted cream. *v*

JAFFA ORANGE SPONGE CAKE Mango sauce. *vg*

STICKY TOFFEE CHRISTMAS PUDDING Salted caramel ice cream. *v*

LEMONGRASS CRÈME BRÛLÉE Gingerbread biscuits. *v*



To book, visit fortinnnewquay.co.uk/christmas

Follow us on social to keep up to date with news, events and offers.

For allergen and nutritional info, please contact our team. Adults need around 2,000 kcal a day. Always inform us of any allergies before placing your order, not all ingredients are listed. We cannot guarantee the total absence of allergens.

v - vegetarian · vg - vegan · vgo - vegan option