

THE SHIP INN CHRISTMAS MENU

2 COURSES £22.95

3 COURSES £28.95

STARTERS

ROASTED CAULIFLOWER AND TRUFFLE SOUP (VG, GFO)

Served with Rosemary & Sea Salt Focaccia, Cauliflower Oil and Parsnip Crisp

PRESSED HAM HOCK & PEA TERRINE

Piccaililli, Rosemary and Sea Salt Focaccia Toast & Pickled Carrot

SMOKED SALMON (GF)

Whipped Horseradish Cream, Lemon and Capers

SAUTÉED WILD MUSHROOMS

Served on Sour Dough Toast with Marmite Butter

MAINS

SLOW ROAST TURKEY BREAST (GFO)

Sage and Cranberry Stuffing, Rosemary & Garlic Roasted Potatoes, Pig in Blanket & Red Wine Gravy

SLOW ROAST BEEF BRISKET (GFO)

Yorkshire pudding, Rosemary & Garlic Roasted Potatoes & Red Wine Gravy

CHALK STREAM TROUT (GF)

Cornish Mids, Beurre Blanc & Baby Watercress

SPICY SWEET POTATO AND RED PEPPER ROULADE (VG)

Served with a Rich Tomato Jus

ALL ABOVE SERVED WITH CELERIAC PUREE, SPROUTS WITH CHESTNUTS & CRISPY ONIONS, HONEY ROAST CARROTS & BRAISED RED CABBAGE

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (GFO VGO)

Brandy Creme Anglaise

STICKY GINGER PUDDING

Toffee, Rum & Ginger sauce

VANILLA PANNA COTTA (GFO)

Mulled Pears & Caramelized Biscuit Crumb

DARK CHOCOLATE & SALTED CARAMEL CHEESECAKE (VG)

Winter Berry Compote

We are Proud to Use Local Produce Wherever Possible. Our Key Suppliers are Button Meats (Michaelstow), Celtic Fish & Game (St Ives), Dole (Bodmin) and Chadds (Bude)