

THE BLACKSMITHS ARMS

LAMERTON



CHRISTMAS PARTY MENU 2024

2 COURSES £35.00 3 COURSES £39.95

TO START

Prawn cocktail, gem lettuce, dill pickled cucumber, Marie Rose sauce

Venison scotch egg, roasted onion mayonnaise

Smoked haddock and corn chowder

Confit pork and caramelised apple terrine, pickled walnut, parsley

Leek and blue cheese arancini, whole grain mustard mayonnaise

MAINS

Suet crusted turkey, ham hock and clotted cream pie, carrot and swede mash

Philip Warrens pork chops, Blacksmith's stuffing, cider sauce, celeriac and sage

Slow roasted duck leg, butter bean and hogs pudding cassoulet, sautéed sprouts

Winter root vegetable and oat crumble, chicory, watercress and orange salad

Panko crusted fillet of day boat Cornish cod, curried St Austell bay mussels

PUDDINGS

Christmas pudding, brandy custard, clotted cream

White chocolate cheesecake, orange and honey compote

Vanilla crème brûlée, butter shortbread

Spiced apple crumble, clotted cream ice cream

Selection of British cheeses, crackers and chutney

ALLERGIES & DIETARY REQUIREMENTS

Due to food being cooked to order there may be a short wait during busier periods.

Please make staff aware of any allergies you may have. Vegan dishes are available upon request.

A £10 per person non-refundable deposit is required at the time of booking.

Pre orders are required a week prior to your reservation.