

# Cornish Arms

Hayle

## 2 Courses

£28.95 per person

## 3 Courses

£34.95 per person

Guests with Allergies and Dietary Requirements: Please let us know of any dietary requirements at the time of booking. Allergen information is available upon request. If any guests have intolerances to specific allergens, please let us know and we will be able to say which of our dishes are safe to eat. While we take steps to minimize the risk of cross contamination when preparing your order, due to the layouts and operational constraints of our kitchens we do not have specific allergen free zones and it is therefore NOT possible for us to fully guarantee separation of all allergens.

(v) = Vegetarian

(vg) = Vegan

(gf) = Gluten Free

\*Terms & Conditions: To place a booking please fill out the pre-order booking form on the reverse and return it to us along with a non-refundable deposit of 50%. Your booking must be made at least two weeks prior to your party date. Our festive menu is available from 24th November - 24th December 2021. Parties must be booked by adults aged 18 years or over. Bookings will need to adhere to Government Covid-19 guidelines.



## Starters

**CRANBERRY, PECAN &  
GOATS CHEESE BON BONS** (v)  
mixed leaves

**SCALLOPS**  
roasted chestnut butter, squash purée,  
pickled sprout leaves

**GLAZED HAM**  
piccalilli, pea shoots

**CHESTNUT & WILD MUSHROOM  
BON BONS** (vg)  
cherry sauce

## Mains

**GLAZED HAM, TURKEY CROWN OR  
BEETROOT & SQUASH WELLINGTON** (vg)  
served with braised red cabbage, maple roasted parsnips,  
chantenay carrots, cauliflower cheese, sprouts roasted with  
orange and chestnut butter, garlic & rosemary roasted  
potatoes, Yorkshire pudding.

**CRAB RISOTTO**  
charred fennel

## Desserts

**EGGNOG CHEESECAKE**

**CHRISTMAS PUDDING**

**CHOCOLATE ORANGE GANACHE POTS** (vg)

**CHEESE BOARD**

**MINCE PIES TO FINISH**

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