



## FESTIVE LUNCH

*Two courses for £23 or three courses for £28*

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### STARTERS

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**Roast tomato & red pepper soup**  
Basil salsa verde VG

**Confit chicken & duck rilette**  
Spiced cranberry chutney, crisp bread

**Warm salmon tartlet**  
Fresh herbs, pickled cucumber, shallot, lemon

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### MAINS

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*All served with seasonal greens & festive red cabbage*

**Chef's hand prepared turkey paupiette**  
Apricot & sage stuffing, pigs in blankets, rosemary garlic roast potatoes, roast carrots & parsnips, wine jus

**Grilled local fish fillet**  
Saffron potato, leek & pea fricassee, lemon herb pistou

**Roast vegetable & spinach Wellington**  
Rosemary garlic roast potatoes, roast carrots & parsnips, wine jus V VGOR

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### DESSERTS

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**Sea salt caramel crème brûlée**  
Toffee crisp shortbread V

**Traditional Christmas pudding**  
Brandy anglaise, mulled berry compote VGOR

**Chocolate orange**  
Clementine mascarpone, ginger crumb V



*For food allergens or dietary requests, please ask a member of the team. A full allergen menu is always available on request.  
V = Vegetarian VG = Vegan VGOR = Vegan On Request N = Nuts*

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