

MOLESWORTH ARMS

EAT, DRINK, STAY

The diversity of British food is now a truly global gastronomic experience. We explore these influences by matching tradition with innovation and using the best Cornish produce. (Because we think your local should support local suppliers.) The result is quality British pub food – all the classics, all home-made, and an ever-changing specials board.

DECEMBER PARTY MENU 2016

Served 1st-23rd December

Lunch, served 12-2pm • Evening, served 6-9pm

Two Courses – 16.50 • Three Courses – 19.50

To start

Venison Chicken Liver & Armagnac Terrine, Roast Tomato Chutney

Semolina-Fried Squid, Lemon Aioli

Curried Parsnip Soup, Parmesan Croutes

Baked Beets, Sweet Carrots, Cornish Blue Cheese Salad

The main bit

Butter-Roasted Wadebridge Bronze Turkey, All the Trimmings

Baked Cornish Hake, Spiced Chorizo and Chick Pea Broth

Slow-Roast Feather Blade of Dartmoor Beef, Sticky Shallots, Sauté Potatoes

Wild Mushroom & Chestnut Cottage Pie, Winter Greens

The puds

Triple Chocolate Brownie, Clotted Cream

Christmas Plum Pudding, Brandy Butter

White Chocolate Creme Brulée, Vanilla Short Breads

Cornish Cheeses, Oatcakes, Apple Compote

Deb's Homemade Boozy Mince Pies

&

Coffee Any Way You Like It

We advise early booking. Call **01208 812 055** to reserve your table.

(Please note: we reserve the right to revise the menu in places, according to ingredients available.)

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If you have any food or drink allergies or intolerances please let us know before ordering