

at HELIGAN KITCHEN

1st - 22nd December, 12 noon - 3pm,

2 courses - £25

3 courses - £30

Starter £7

Roasted Celeriac, Hazelnut & Truffle Soup VG NGO NUT

Heligan cheese scone or sourdough bread

Smoked Mackerel Pate NGO

pickled beetroot, focaccia

Christmas Salad NG



maple glazed sprouts, pumpkin, toasted seeds, clementine dressing

Plum & Cranberry Pork Belly Bao Bun apple slaw, crispy onions, sesame seeds

Desserts £7

brandy cream

Traditional Christmas Pudding VGO NGO





White Chocolate & Clementine Panna Cotta



ginger biscuit

Poached Winter Spiced Pear VGO NGO mulled fruit, granola, clotted cream

Cornish Cheese Plate VGO NGO



Trio of cheese, crackers, winter chutney * add a glass of Grahams Late Bottled Vintage Port for £6

to have such versatile, seasonal ingredients at our fingertips.

85% of the meat we use is reared on the Heligan Estate and we prioritise vegetables and fruits from the Heligan Kitchen Garden. We are incredibly lucky

All our additional ingredients are provided by our many wonderful local Cornish suppliers.

Mains £,18

Traditional Roast Turkey NGO



pig in blanket, sage stuffing, cranberry sauce, gravy

Medium-Rare Topside of Beef NGO



Yorkshire pudding, horseradish, gravy

Garden Vegetable Nut Roast VG NUT



squash & chestnut purée, rosemary & onion gravy

All served with roasted potatoes & selection of garden vegetables

Stroganoff with Wild Basmati Rice NG



slow cooked beef & mushroom or chestnut mushroom

Little Gardeners

Children's Main with Ice Cream £15

choose from the options above

Small Main £12

choose from the options above

Jacket Potato £7 VGO NG





cheese, beans

Ready to order?

Please order at the till giving your table number and we will serve you at your table

Allergen advice

Please be aware that our food may contain or come into contact with common allergens, such as diary, eggs, mustard, sesame, celery, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

For detailed allergen information, please speak to a member of the Heligan Kitchen team.



Non-gluten **Containing Ingredient**







Vegan Option



Non-gluten Containing **Ingredient Option**





