

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 to have such versatile, seasonal ingredients at our fingertips.

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

1st – 22nd December, 12 noon - 2.30pm

2 courses - £27

3 courses - £32

Winter Parsnip Soup V VGO NGO









parsnip crisp, sage oil, mini cheese scone

Farm Pork Pâté



pickled root vegetables, Pantique toast

Garlic Mushroom and Spinach







wild and chestnut mushroom, mascarpone, rosemary focaccia

Creedy Carver Duck Taco NGO



Heligan spiced plum chutney, shredded cucumber, crispy onion

Desserts

brandy cream

Traditional Christmas Pudding V







Eggnog Crème Brûlée



candied orange, gingerbread biscuit

Dark Chocolate and Cherry Tart



Callestick Amaretti cherry ice cream

For meat reared on our estate

Cornish Cheese Platter V VGO NGO



Domaine de l'Ancienne Cure, Monbazillac 'Jour de Fruit' dessert wine £7





Allergen advice

Heligan spiced plum chutney, fig, crackers

*Enjoy a glass of Grahams Late Bottled Vintage Port £7 or

Mains

Traditional Roast Turkey NGO



'all the trimmings' pig in blanket, sage and onion stuffing, cranberry sauce, bread sauce, gravy

Medium-Rare Topside of Beef NGO



Yorkshire pudding, horseradish sauce, gravy

Creedy Carver Confit Duck Leg NGO NUT



braised red cabbage, chestnut cream, gravy

Winter Squash Wellington V VGO NGO NUT







chard, dried cranberry, chestnut, lentils, gravy

All served with roast potatoes, garden greens, cauliflower cheese, root vegetable mash

Seafood Chowder with Heligan Bakery Bread NGO



smoked haddock, bacon, potato, leek

Little Gardeners

Small Roast with Callestick Ice Cream







choose from the above options

Small Roast VO VGO





choose from the above options

Kittow's Pen 'n' Tinny Sausages VGO NG





roast potatoes, baked beans

Please be aware that our food may contain or come into contact with common allergens, such as dairy, 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.









Vegan Option





Vegetarian Option







