





Curried Parsnip Soup - served with a ciabatta roll (vegan, GF on request).

Brie Pastry Parcel - with cranberry jam (vegetarian).

Smoked Mackerel Crostini - finished with a lemon garnish.

MAINS

Roasted Beef – with seasonal vegetables, roasted potatoes, pigs in blankets, homemade Yorkshire pudding & rich gravy.

Christmas Turkey – with seasonal vegetables, roasted potatoes, pigs in blankets, homemade Yorkshire pudding & rich gravy.

Vegan Festive Loaf – served with seasonal vegetables, roasted potatoes, homemade Yorkshire pudding & vegan gravy.

Roasted Hake - with paprika potatoes, tomato & mixed bean stew.

DESSERTS

Christmas Pudding – with brandy sauce (vegan & GF).

Profiterole Baileys Cheesecake – served with ice cream.

Citrus Eton Mess (GF)

£32 for 3 courses or £25 for 2 courses

- The Victoria Inn, Victoria Road, Roche, PL26 8LQ
- * Pre Order required 48 hours prior to booking. * No advance deposit required.
- * Dishes can be adapted for individual dietary requirements.
- * Please contact us for any allergen details 01726890207 or visit www.cornwallpub.co.uk
- * Email booking forms to: booking@cornwallpub.co.uk