



The Marula Tree

Festive MENU

Starters

- Cornish crab crumpet ~ smoked eel ~ sour apple ~ sea herbs ~ whipped cods roe
- Duck royal ~ duck fat bread and butter pudding ~ pickled walnut ketchup
- Pan roasted scallops ~ chestnut velouté ~ Deviock farm micro leaves
- Sundried tomato & saffron arancini ~ sun blushed cherry tomatoes ~ tomato sauce (v/vg)

Mains

- Roast turkey ballotine ~ duck fat roasties ~ creamed brussels sprouts ~ roasted root vegetables ~ cranberry and apricot stuffing ~ pigs in blankets ~ Yorkshire pudding ~ gravy
- Confit belly pork ~ cider glaze ~ pomme puree ~ root vegetables ~ cider jus
- Monkfish medallions ~ mussel bouillabaisse ~ forages sea greens
- Roasted squash and thyme risotto ~ sun blushed tomatoes ~ chestnuts (v/vg optional)

Dessert

- Christmas pudding ~ cognac custard (v/vg optional)
- Chocolate délice ~ salted caramel ~ raspberry sorbet (v/vg optional)
- Amarula crème brûlée ~ Italian meringue ~ mango cremeux
- Trio of cheese ~ chutney ~ crackers

Nibbles

- Bobotie spring roll ~ mango chutney 6.5
- Raisin brioche ~ Cornish yarg (v) 7.5
- Artisan Guinness bread ~ our cultured marmite butter (v) 5
- Norcellara olives ~ vitamin e oil ~ lemon ~ herbs (v/vg) 5
- Crispy fried calamari ~ garlic aioli 8.5
- Crumbed cheesy brie bites ~ cranberry chutney 6.5

2 Courses £38.50

3 Courses £44.50

Order before
20/10/25 get a free
glass of wine.