

*Friendly & Festive  
atmosphere  
Ideal for a work party  
family gathering  
or just freinds*

*Bookings*

*Available for Pre-Booking from Midday until 9pm*

*Please contact us to make sure your preferred date it available*

*£10 deposit per person is required with a pre order at least 10 days  
prior to your party date*

*Cancellations must be made at least 14 days prior to party date,  
othersiwde the full amount may be charged*

*Allergen information available on request  
(Wherever possible we can cater for your dietary requirements)*



*Telephone: 01872572215*

*Email: [bookings-tywarnhayle@outlook.com](mailto:bookings-tywarnhayle@outlook.com)*

*Web: [www.tywarnhayleinn.co.uk](http://www.tywarnhayleinn.co.uk)*





# Christmas Celebrations Menu 2024

## Starters

*Roasted Butternut Squash Soup, with Ginger & Walnut,  
Served with Sliced Spanish Stone Baked Baguette (vn)(df)(cbgf)*

*Slow Roasted Pork Belly with a Cornish Apple Sauce  
and a Red wine & Port Jus (gf)*

*Clam & Pancetta Chowder with Chilli, Sweetcorn  
and Sour Dough Bread (cbgf)*

*Sweet Potato, Cashew & Shallot Fritter served with  
Blueberry Sauce and Lime Salad Leaves (vn)(cbgf)*

## Mains

*Traditional Turkey Breast or Silverside of Beef, Yorkshire Pudding  
Apple & Apricot Stuffing, Pigs in Blankets & Rich Cornish Gravy*

*Whole Pan Seared Cornish Plaice with Herb Lemon Butter,  
grilled Asparagus Spears & Prosecco Veloutand*

*Hearty Toasted Chestnut & Leek Pie with Red Wine Gravy (cbgf)(vn)(df)*

*All main meals are served with Seasonal Vegetables, Roast Potatoes  
and Honey Roast Parsnips*

## Desserts

*Christmas Pudding with Brandy Sauce or Clotted Cream (cbvn)*

*Vanilla & Cinnamon Crème Brûlé with a Winter Berry Compote  
and Buttery Shortbread (v)(cbgf)*

*Mince Pie Mess with Raspberries, Brandy Cream, Brandy Snap Pieces  
& a Mulled Wine Spiced Syrup*

*Selection of Cornish Ice Cream or Lemon Sorbet (vn)(df) from Callestic Farm*

*Cornish Cheeseboard, Cornish Brie, Yarg and Cornish Blue Cheese  
served with a selection of Biscuits, Grapes, Celery & Chutney (v)*

*Three Course Meal - £29.00    Two Course Meal - £25.00*

*Includes table decorations, after dinner tea or coffee & festive Cornish Fudge*

*Vegetarian (v) Gluten Free (gf) Vegan (vn) Dairy Free (df)  
Can be Gluten Free (cbgf) Can be Vegan (cbvn)*

*If you have specific dietary requirements  
you can choose from our Main Menu*