

— THE —
ROCK
— INN —
CHRISTMAS DAY MENU 2026

Starters

Roasted Butternut Squash & Sage Soup
with toasted pine nuts.

Salt & Pepper Squid
with garlic and lime aioli.

Thai Chicken Satay
served on a bed of pickled vegetables with a peanut sauce.

Chicken Liver Pâté Laced With Scotch Whisky
served on a crostini with fig chutney.

Mains

Christmas Carvery

A choice of Turkey, Beef and Gammon.

Nut roast will be available as a vegan/vegetarian option.

Additional trimmings include hickory smoked pigs in blankets, chestnut and cranberry stuffing and traditional roasted vegetables such as Brussels sprouts with shallots & balsamic glaze, Chantenay carrots with thyme and honey-roasted parsnips will also be available.

Desserts

Traditional Christmas Pudding
with rich brandy sauce and Cornish clotted cream.

Mulled Wine-Poached Pear
with festive spices and Madagascan vanilla ice cream.

Punchy Lemon Posset
with crystallised ginger and candied orange.

Chocolate Yule Log
with Cornish clotted cream and cherry compôte.

Adult sitting Regular £70 per person, Small £65 per person-
Children sitting £50 per person

Telephone 01726 469130

or feel free to drop us a message on Facebook to check availability and book.

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CHRISTMAS DAY ORDER FORM

<i>Name:</i>		
<i>Phone:</i>	<i>Party Size:</i>	
<i>Email:</i>		
<i>Item Name</i>	<i>Adults</i>	<i>Childrens</i>
Butternut Squash Soup		
Salt & Pepper Squid		
Thai Chicken Satay		
Chicken Liver Pâté		
Small Carvery		
Regular Carvery		N/A
Nut Roast Carvery		
Traditional Christmas Pudding		
Mulled Wine Poached Pear		
Punchy Lemon Posset		
Chocolate Yule Log		

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