LANIVET CHRISTMAS MENU 2026

2 COURSE £23.95 3 COURSE £29.95

STARTERS

Winter Vegetable Soup (VG) (GFO)
Made with carrot, parsnip and lentils with festive spiced croutons and crusty bread

Crispy Tofu Salad (VG, GFO)
With red onion, mixed leaf, pomegranate and orange with maple Dijon dressing and seasonal granola

King Prawn Salad (GFO)
King prawns with an avocado and mozzarella salad, finished with a Bloody Mary sauce, brown bread and butter

Black Pudding and Bubble & Squeak Bon Bon's
Served with a pig in blanket and apple gravynaise

MAINS

Slow Roasted Beef Feather Blade (GFO)
Extremely tender cut with bourguignon sauce, roast potatoes and Yorkshire pudding.

Turkey breast (GFO)
Roast potatoes, pig in blanket, stuffing, gravy and a Yorkshire pudding.

Both served with seasonal vegetables, cauliflower cheese, carrots and parsnips (gluten free, vegan and vegetarian options will differ slightly)

Duo of Salmon & Pollock Fillets (GFO)
Served with crushed new potatoes, cheddar & chive hollandaise and crispy green kale

Cranberry Glazed Vegetable Wellington (VG)
Made with butternut squash and lentils, served with oven baked beetroot, cranberry and red wine gravy along with seasonal vegetables

Oh No, Not Rudolph... Burger
Venison smash patty with cheese, onion, smoked bacon & mushrooms. With pretzel antlers and a cranberry rose

DESSERTS

Sticky Toffee Xmas pudding
Two classics in one, served with toffee sauce & vanilla ice cream

Chocolate Orange Tart (VGO)
Served with Bailey's cream & chocolate sauce

Lemon & Mint Pannacotta (GFO)
Creamy dessert served with shortbread biscuits

Cranberry & White Chocolate Cheesecake
Served with raspberry coulis & clotted cream

Blueberry Meringue Tart (VGO)
Made with blueberry compote and fluffy meringue

(V) VEGETARIAN, (VG) VEGAN, (VGO) VEGAN OPTION, (GFO) GLUTEN FREE OPTION

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To confirm your Christmas booking, a non-refundable deposit of £5 per person is required. We need to receive your completed preorder form a minimum of 2 weeks before your booking. We unfortunately can not mix & match items from different menus either.	SOUP	TOFU SALAD	PRAWN SALAD	BON BONS	BEEF FEATHERBLADE	TURKEY	SALMON & POLLOCK	WELLINGTON (VG)	RUDOLPH BURGER	STICKY TOFFEE XMAS PUD	CHOC ORANGE TART	PANNACOTTA	CHEESECAKE	TART	VEGAN	VEGETARIAN	GLUTEN FREE

Booking Name:	
Email:	
Telephone:	
Number in Party:	
Date:	Time:

Lanivet Inn, Truro Road, Lanivet, Bodmin, PL30 5ET
Tel: 01208 831212 Email: info@lanivet.co.uk Website: www.lanivetinn.co.uk