RenMor

Restaurant by the Sea

Festive Feasts

three courses 45

Children's menu also available

Starters

Jerusalem artichoke velouté
smoked duck ham, croutons, duck jus

Maple glazed pumpkin (v)
pumpkin hummus, truffle and hazelnut pesto

RenMor seafood cocktail
gently smoked trout, Newquay harbour crab, prawns

Main courses

Treacle-cured sirloin of beef
red wine sauce

Pave of wild fallow deer
deer gravy

Roast Cornish chicken
chicken gravy

Seared fillet of Boscastle trout
hollandaise sauce

Celeriac and woodland mushroom pithivier (v)(vg on req)
vegetarian red wine sauce

All served with roast potatoes, buttered carrot and swede, brussel sprouts, glazed carrots

Puddings

Crème caramel (vg/gf on req)
caramelised oranges and raisins

Walnut financier madeleines
clotted cream, rescue bee honey

Apple and mincemeat crumble
Calvados custard

Please inform us if you have an allergy. Whilst we make every effort to ensure that your meals are free from allergens, we cannot guarantee that all traces are eliminated. If you require allergen information, please ask a member of our team.

A discretionary 10% service charge has been added to your bill. 100% of your service charge goes directly to our team.