



HERON INN CHRISTMAS MENU 2026

£35 for 3 Courses & £30 for 2 Courses

Available from 1st to 31st December (excluding Christmas Day)

Deposit of £10 per person required to secure your booking

Pre-order required 14 days prior to booking

STARTERS

BUTTERNUT VELOUTE (v) gf*
Cheese & apple toast with sage oil

BURRATA & SERRANO HAM gf
Pesto, balsamic glaze & basil

GRILLED LOCAL SCALLOPS gf*
Cornish Pastis, lemon & dill butter

WILD MUSHROOM & TARRAGON PATE vg gf*
Spicy tomato chutney & rosemary crostini

MAINS

TRADITIONAL ROAST TURKEY gf*
Roasted rosemary potatoes, apricot and chestnut stuffing, pigs in blanket, seasonal vegetables & gravy

ROAST TOPSIDE OF DEVONSHIRE BEEF gf*
Roasted rosemary potatoes, Yorkshire pudding, seasonal vegetables & gravy

OVEN BAKED SALMON FILLET gf
New potatoes, sun-blushed tomatoes, chorizo, peppers & charred lemon

CRANBERRY & NUT ROAST vg gf
Rosemary potatoes, mushroom, tarragon filling, seasonal vegetables with heirloom tomato sauce

DESSERTS

TORCHED LEMON TART v
Mulled berry compote, redcurrants & Cornish clotted cream

TRADITIONAL CHRISTMAS PUDDING v gf* (vegan option available)
Brandy crème anglaise & winter berries

CLASSIC TIRAMISU v
Kahlua liquor sponge, cherries, brown sugar chantilly & gold dust

CHRISTMAS CRUMBLE v gf*
Cranberries, apples, cinnamon & vanilla custard

CORNISH CHEESEBOARD gf* (£5 Supplement)
Rustic crackers, Cornish Blue, Cornish Yarg, Truffler & Nanny Goat
Caramelised onion & tomato chutney, apple, grapes & celery

GF: GLUTEN FREE - GF*: CAN BE ADAPTED TO GLUTEN FREE - VG: VEGAN - V: VEGETARIAN