



HERON INN CHRISTMAS DAY 2026

£110 PER PERSON - £25 per person deposit required to secure your booking
Maximum party size is 8 people (including children)

SELECTION OF CANAPES

STARTERS

CELERIAC, HAZELNUT & TRUFFLE SOUP (v) gf*
Parmesan toast & warm bread roll

NEWLYN CRAB TARTLET
Torched hollandaise, roasted onion jam & chives

TARQUINS GIN CURED SALMON gf*
Pickled beetroot, lime & dill creme fraiche

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

MAINS

TRADITIONAL ROAST TURKEY BREAST & LEG gf*
Roasted potatoes, chestnut stuffing, pigs in blanket, seasonal vegetables & gravy

ROAST SIRLOIN OF DEVONSHIRE BEEF gf*
Roast potatoes, Yorkshire pudding, swede mash, vegetables & red wine jus

PAN SEARED BASS gf
Buttered new potatoes, tenderstem, bouillabaisse veloute, brown shrimp & charred lemon

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

DESSERTS

BANANA PARFAIT v gf*
Ginger crumb, torched banana, currants & gold dust

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

CLASSIC TIRAMISU v
Kahlua chocolate sponge, morello cherries, chantilly & lotus crumb

MULLED POACHED PEAR v
Fruit compote & Cornish clotted cream

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