

CHRISTMAS MENU 2026

- £35 per person.
- Pre-order required 1 week in advance.
- £15 per person deposit required. Non-refundable if cancelled within 48 hours before the reservation time.

Welcome

Buck's Fizz on Arrival

For the Table

Nibbles (VEO) (NGIO)

To Start

Falmouth Bay Scallops (NGI)

Celeriac purée, brown butter, apple & hazelnut

Ham Hock & Confit Leek Terrine (NGIO)

Spiced pear chutney, crostini

Roasted Squash & Sage Velouté (VE) (NGIO)

Caramelised chestnut

Main Course

Roasted Turkey Breast (NGI)

Pig-in-blanket, chestnut & cranberry stuffing, duck fat roast potatoes, roasted root vegetables, turkey gravy

Pan-Roasted Cornish Market Fish Fillet (NGI)

Mussel & cider chowder, leek, smoked bacon

Wild Mushroom, Chestnut & Cranberry Polenta Cake (VE) (NGI)

Roasted new potatoes & root vegetables, red wine gravy

Dessert

Dark Chocolate & Orange Ganache (V) (NGI)

Orange sorbet, honeycomb

Christmas Pudding (V)

Brandy sauce, clotted cream

Lemon Tart (VE) (NGI)

Raspberry sorbet, berry compote, freeze-dried raspberries

Ice Cream (VEO) (NGI) or Sorbet (VE) (NGI)

Merry Christmas

Chocolate Truffles & Coffee

Christmas menu available
November | December | January
(excluding 24th December
until 1st January).

For up to 45 guests.

No other food offers permitted
in conjunction with this menu.

Allergens:

If you have any allergies or dietary
requirements, please let us know.

(V) = Vegetarian

(VE) = Vegan

(VEO) = Vegan option available

(NGI) = No gluten ingredients

(NGIO) = No gluten ingredients
option available

Please note it is possible that
all of our dishes may contain
traces of any common allergen.

For booking enquiries, please email
info@theshedfalmouth.co.uk