THE POINT

Christmas Party

MENU 2026

MINIMUM 20 PEOPLE

STARTERS

Panko Fried Brie wedges *v*
Port & redcurrant sauce | warm ciabatta.

Cream of celeriac soup *v, vgo*
Truffle oil & chives | warm focaccia.

Parsley, mustard & ham hock terrine
Piccalilli | toasted sourdough.

Panko prawns
Sweet chilli dressing | mango salsa & coconut.

MAINS

Roast turkey crown
Piggies in blankets | sage, chestnut & cranberry stuffing | duck fat roast potatoes & gravy.

Salmon en croûte
Roasted new potatoes | tarragon butter sauce.

Beetroot, butternut squash, kale & pistachio Wellington *v, vgo*
Roasted new potatoes | vegetarian gravy.

All served with maple-glazed parsnips, buttered carrots, braised red cabbage & Brussels sprouts.

DESSERTS

Warm sticky toffee pudding *v*
Butterscotch sauce | clotted cream.

Coconut milk rice pudding *v, vg*
Tropical salsa | pistachios.

Christmas pudding *v*
Vanilla custard | brandy butter.

PETIT FOUR | MINCE PIES *v, vgo*

1 COURSE	2 COURSES	3 COURSES
£23	£30	£37

V VEGETARIAN **VG** VEGAN **VGO** VEGAN OPTION

Please ask your server about allergens | The Bear at The Point | Polzeath

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