



Purnell's Christmas Menu

Sample – content subject to change

Pumpkin velouté with pickled pumpkin ravioli – spiced crème fraiche
toasted seeds – herb oil

Salad of Cornish crab with horseradish snow – turnip – radish – fennel pollen

Brixham cod with Jerusalem artichoke – braised celery – artichoke and celeriac crisps
vanilla oil

Label Anglais breast of chicken with glazed heritage carrot – burnt onion and sage
buttered sprout tops

Sticky caramelised apple and fig pudding with clotted cream

£55 per person

Available for dinner Tuesday, Wednesday and Thursday.