

Festive Dining

Starters

Apricot Harissa Prawns | Charred Gem, Flatbread *GFO*

Pork Belly Carpaccio | Black Pudding, Apple Gel, Micro Herbs *GFO*

Honey Roast Fig | Bitter Leaves, Beckys Beezzzs Honey, Tunworth *V, GF, VGO*

Mains

Turkey Roulade | Fondant Potato, Parsnip, Pancetta and Chestnut Sprouts, Cranberry Jus *GFO*

Pan Roasted Hake | Smoked Parsnip Purée, Pomegranate, Sprouts *GF*

Roasted Beetroot | Gnocchi, Whipped Goats Cheese, Watercress, Roasted Hazelnut *V, VGO*

Desserts

Chocolate Orange Tart | Star Anise Mascarpone Cream *V*

Steamed Kumquat Pudding | Vanilla Pod Custard *V*

Cornish Blue Cheese | Winterfruit Chutney, Sourdough Crackers, Biscuit *V, GFO*

Two Courses - £28 | Three Courses - £32

Available Monday 1st December - Tuesday 23rd December

[Book your table](#)

Call us on 01590 677123 or email enquiries@stanwellhouse.com to book.

Please advise any special dietary requirements as soon as possible.

GF - Gluten Free | *GFO* - Gluten Free Option Available

N - Contains nuts | *V* - Vegetarian | *VO* - Vegetarian option available

VG - Vegan | *VGO* - Vegan Option Available



