TRICKY'S
The Tolgus Inn

Christmas 2020

Covid & your Christmas booking

At the time of publishing these menus Tricky's is in a tier one area in terms of Covid risk which means we are at the lowest level of rules and regulations. Obviously, we all know that things can change quite rapidly so we will be as flexible as we can be with organising your booking and with our cancellation policy. Please bear in mind that the current maximum table size in our area is six people but this can be from multiple households. If your party size is for more than six people, please be aware that we will need to seat you separately and the groups cannot mix.

Wine

Want to drink white, or really into red – you may wish to order your drinks in advance to ensure we have enough of your selection in stock. Please see the wine list on our website www.trickyscornwall.co.uk to help make your choices.

How to book

To make a booking call on 01209 219292 or email trickyscornwall@gmail.com to check your chosen date is available.

We ask for a £10.00 per person deposit.

Pre-orders are to be returned to us no later than one week before your booking.

Please note we are only able to provide one bill for each party and request that one person from your group is responsible for collecting and settling the bill for food either on the day of your party or in advance if you prefer.

If you have anyone with any food intolerance or allergies please advise us in advance by stating this on the pre-order form.

Christmas & New Year opening times

Please visit www.trickyscornwall.co.uk for full details or follow us on Facebook.

Christmas Party Menu 2020

**Available from Tuesday 1st December until Wednesday 23rd December
Monday to Saturday 12 – 2.30pm and 6 – 8pm, bookings with pre-orders only.**

Starters

Roasted pepper and tomato soup with a warm roll (VE GF* DF*)

Smoked salmon with beetroot and vodka crème fraîche (GF)

Ham, mushroom and pomegranate salad with a balsamic dressing (GF DF*)

Main Courses

Roast turkey with lemon and garlic, kilted sausage, stuffing, roast potatoes and seasonal vegetables (GF*)

Cola ham with maple and mustard glaze, roast potatoes and seasonal vegetables

Creamy smoked haddock and spinach en croûte served with new potatoes and seasonal vegetables

Topside of beef with homemade Yorkshire pudding, roast potatoes and seasonal vegetables (GF* DF*)

Portobello mushroom, cranberry, sweet potato, pecan and chestnut Wellington served with seasonal vegetables (VE)

Desserts

Lemon posset with homemade short bread and fruit compote (GF* V)

Winterberry crumble (VE)

Raspberry and white chocolate cheesecake (V)

Christmas pudding with clotted cream, ice cream or custard (GF*)

£24 per person

Festive Lunch Menu

**Available from Tuesday 1st December until Wednesday 23rd December
Monday to Saturday 12 – 2.30pm, bookings with pre-orders only.**

Starters

Leek and potato soup (V GF* DF*)

Pâté of the day with toast

Fruit juice (V, GF, DF)

Main Courses

Roast turkey with kilted sausage (GF*)

Roast gammon (GF* DF*)

Nut roast (V)

All served with roast potatoes, chef's gravy and seasonal vegetables

Desserts

Christmas pudding with clotted cream (GF*)

White chocolate and raspberry cheesecake (V)

Christmas ice cream Sundae

£15

GF gluten free   GF available as gluten free, with modifications V suitable for vegetarians   V* suitable for vegetarians, with modifications   VE suitable for vegans   DF dairy free DF* dairy free with modifications*

Although we state certain meals are gluten free, other wheat products are prepared in our kitchens. We endeavour to minimise cross-contamination, but this cannot be guaranteed.