

TRICKY'S

The Tolgus Inn

EAT | DRINK | SLEEP

Booking Information

Party Nights run on Friday and Saturday evenings throughout December and are priced at £35 per person, which includes a 3-course set menu 6-8pm and disco from 9pm.

Non -Party Nights run Monday to Thursday 6-8.30pm and include a 3-course set menu only, priced at £30 per person.

To make a booking please either email

events@trickyscornwall.co.uk

to check your chosen date is available or call on 01209 219292 after midday to speak to one of the events team.

We ask for a £10 per person non-refundable deposit.

Pre-orders are to be returned no later than one week before your booking, along with full payment. We no longer accept payments on the evening itself, after this no alteration to numbers will be accepted and any cancellations after this will be charged in full.

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

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

VE vegan, VE* suitable for vegans with modifications.

Although we state certain meals can be adapted and made free from, other products are prepared in our kitchens. We endeavour to minimise cross-contamination, but this cannot be guaranteed.

Tricky's Christmas Evening Menu 2024

Starters

Roasted Red Pepper Soup with Basil Cream (V VE* GF* DF*)

served with a bread roll

Pork and Pistachio Terrine (GF* DF*)

Served with accompanying bread, mixed leaf salad and spiced plum chutney

Salmon and Beetroot Gravlax (GF* DF*)

with horseradish cream

Main Course

Traditional Crown of Turkey (GF* DF*)

Served with kilted sausage, stuffing, roast potatoes and seasonal vegetables

Topside of Beef (GF* DF*)

Served with roast potatoes, seasonal vegetables and a Yorkshire pudding.

Mushroom and Asparagus Wellington (V VE*)

Served with roast potatoes, seasonal vegetables and a Maderia Sauce

Cod with a Chorizo Crumb

Served with parmesan mash, chilli butter and green vegetables

Dessert

Traditional Christmas Pudding (V VE* GF* DF*)

Served with clotted cream

Bailey's and Hazelnut Profiteroles (V)

Dark Chocolate and Cherry Biscoff Mousse

Spiced Apple Crumble Cheesecake

Cheese and Biscuits