

Christmas Shopping Evening Menu

3 Courses - £30 Per Person

Please ensure pre-orders are returned a minimum of 5 days beforehand. Either at the till, by calling the Garden Centre on 01225 702345 or emailing Anna@lowdengardencentre.com.

To Start

- Baked Camembert – topped with rosemary. Served with sweet cranberry sauce & toasted Ciabatta. (GFO) (V)
- Chicken Liver Pate – served with toasted Sourdough Crispbread, caramelised onion chutney & pickles. (GFO)
 - Calamari – Fresh squid rings dusted in flour & fried, served with a homemade garlic aioli & sweet chilli sauce.

Mains

- Braised Ox Cheek – served with Bacon & Thyme Mashed Potatoes, with seasonal vegetables & a Beef Reduction. (GF)
- Moules Marinere – River Fowey Mussels steamed and served in a Creamy Garlic & White Wine Sauce. Served with Skin on Fries & Fresh Baguette. (GFO)
- Arancini – Homemade Arancini, stuffed with pea, mint & feta. Served on a Pea Velouté. (GF)(V)

Dessert

- Homemade Triple Chocolate Cheesecake served on a winter fruit Compote. (GFO)
- Homemade Mille-feuille – layered puff pastry filled with creme patisserie & fresh Raspberries.
- Cheeseboard – Local cheeses served with a selection of pickles, chutneys, and crackers. (GFO)