



Festive Lunch Menu 2022

Three Courses £16.95

This menu is available Monday, Tuesday and Wednesday 12 noon – 2.30pm
(pre-booked and pre-ordered reservations only)

Starters

Soup of the day GF*VE
served with foccacia

Chicken liver pâté GF*
served with chutney and toast

Mains

Roast turkey GF DF*

Roast gammon GF DF*

Vegan roast VE

All served with roast potatoes, seasonal vegetables and gravy

Desserts

Christmas pudding V
with clotted cream

Caramel Eton mess V GF

Ice cream or sorbet VE*GF*

****Please mention all dietary requirements when booking****

GF – gluten free GF* – gluten free, with modifications V – suitable for vegetarians 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.

Special Offers

Please scan the QR code or visit our website for details of special offers and promotions.



SCAN ME

Gift Vouchers

A Pandora Inn gift voucher makes the perfect present for any occasion including Christmas.
Choose from monetary vouchers from £10 or a specific food experience.



SCAN ME

What's On

Follow us on Facebook for details of our autumn and winter events including our monthly quiz on the last Thursday of every month.
29th September, 27th October, 24th November & 22nd December 2022



SCAN ME



Festive Party Menu 2022

Two Courses £23.95 Three Courses £29.95

This menu is available Thursday, Friday and Saturday 12 noon – 2.30pm and 5pm – 8pm
(pre-booked and pre-ordered reservations only)

Starters

Pan seared pigeon breast GF
peas bonne femme, redcurrant jus

Seared salmon fillet GF
orange creamed leeks, herb oil

Pumpkin and sage arancini V
olive tomato sauce

Parsnip and truffle soup V GF* VE*
focaccia bread

Mains

Roast turkey crown GF DF*
rosemary roasted potatoes, sage and cranberry sausage stuffing, selection of vegetables

Roast beef topside GF*
duck fat roasted potatoes, individual cauliflower cheese, Yorkshire pudding, selection of vegetables

Butter roasted hake loin GF DF*
fennel and mushroom risotto, micro herbs

Beetroot and caramelised red onion tartlet VE
red cabbage and thyme roasted new potatoes

Desserts

Spiced caramel panna cotta, toffee apple GF*

Chocolate and orange bread and butter pudding, crème anglaise V

Mulled pears, rhubarb compote, gin sorbet VE GF

Opening Times

Please follow us on facebook or visit our website for details of our opening and food service times throughout the autumn, over the Christmas and New Year holidays and in early part of 2023.



How To Book

To book your party, call us on **01326 372678** or email **info@pandorainn.com** to check your chosen date is available. We ask for a £10.00 per person non-refundable deposit to secure your booking. We'll confirm your booking by email and send a pre-order form that must be returned not later than one week before your booking. Changes to numbers will be accepted up to 48 hours before the booking, any cancellations after this will be charged in full.

Christmas Charity Draw

Win a luxury Christmas hamper and other fabulous prizes by buying a ticket for our Christmas draw. The draw will take place on Thursday 22nd December during our quiz night. All proceeds to Cornwall Wildlife Trust

