

TERMS & CONDITIONS

1. Making A Booking

- 1.1 All party bookings will be treated as provisional and held for a maximum of **5 DAYS**, from when the menu has been sent and until receipt of £10 per person deposit. We reserve the right to release your table/tables or area after the 5 days has passed.
- 1.2 The remaining balance must be paid in **FULL FOUR WEEKS** prior to your booking.
- 1.3 Pre-Orders will be required for all bookings a minimum of **FOUR WEEKS** prior to the date of your booking. **NO AMENDMENTS CAN BE MADE ONCE RECEIVED.**
- 1.4 Contact information, telephone, email address, will be required to complete all bookings.
- 1.5 Each booking must order from the same menu.
- 1.6 Either a two-course option **OR** a three-course option can be chosen by all members in each booking.
- 1.7 All drinks consumed must be purchased from The Britannia Inn.

2. Cancellation Terms

- 2.1 All deposits of £10 per person are **NON-REFUNDABLE & NON-TRANSFERABLE** in any circumstance.
- 2.2 Once full payment has been received, we shall issue no refunds for cancellations or no shows.

3. Additional Information

- 3.1 Any dietary needs or allergies need to be made aware to us as soon as possible.
- 3.2 Please ensure your order is complete and correct as this is what we will work from. **NO AMENDMENTS CAN BE MADE ONCE RECEIVED.**
- 3.3 Our Christmas Menu is available from 24/11/2023. Party bookings will also be taken throughout January 2024 (minimum 10 persons per booking in January) until 28th January 2024.
- 3.4 We do not serve food on Christmas Day. We are open for drinks only from 12pm-2pm.
- 3.5 All Christmas bookings include festive table decoration & Christmas party cracker.
- 3.6 Complimentary Party Disco in our Main Bar from 7pm on Saturday 2nd December, Saturday 9th December, Friday 15th December, Saturday 16th December, Friday 22nd December, Saturday 23rd December. .

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Lunch Menu

Two courses **£24** / Three courses **£28**

Starters

Creamy Mushroom Soup  
With truffle oil, warm roll

Prawn Cocktail 
Marie Rose sauce, granary bread



Crisp Celeriac & Apple Salad  
Saint Agur dressing, dried cranberries & walnuts

Mains

Roast Turkey Crown 
Pigs in blanket, sage & chestnut stuffing & gravy

Slow Braised Beef Feather Blade 
Served in a bourguignon sauce

Both served with roasted potatoes, buttered carrots, baked cauliflower cheese, roasted sprouts with crispy bacon

Vegetable Nut Roast  
Roasted potatoes, roasted squash, baked cauliflower cheese and sprouts with cranberries, vegetable jus

Desserts

Christmas Pudding  
With Cornish clotted cream

Orange & Passionfruit Panacotta 
Passionfruit crème anglaise

Vanilla Ice Cream 
With toffee sauce, fan wafer

 Suitable for Vegetarians.  Contains nuts.

 Gluten free.  Gluten Free option available.

Vegan options available on request.



Items on this menu may contain nuts.

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

Dinner Menu

Two courses **£27** / Three courses **£33**

Starters


Creamy Mushroom Soup  
With truffle oil, warm roll

Kittows Hogs Pudding
With red onion marmalade & brie, toasted bruschetta, balsamic glaze

Prawn Cocktail 
Marie Rose sauce, granary bread

Crisp Celeriac & Apple Salad   
With Saint Agur dressing, dried cranberries & walnuts


Mains



Roast Turkey Crown 
With pigs in blanket, sage & chestnut stuffing & gravy

Slow Braised Beef Feather Blade 
Served in a bourguignon sauce




Rump of Lamb
(Served pink) roasted squash & banana shallots, Madeira jus, salsa verdi

All served with roasted potatoes, buttered carrots, baked cauliflower cheese, roasted sprouts with crispy bacon

Fillet of Salmon 
With roasted new potatoes tossed in sesame seeds, ribboned vegetables, tomato & chive butter sauce

Vegetable Nut Roast  
Roasted potatoes, roasted squash, baked cauliflower cheese & sprouts with cranberries, vegetable jus

Desserts

Christmas Pudding   
With Cornish clotted cream

Vanilla Ice Cream 
With toffee sauce & fan wafer

Orange & Passionfruit Pannacotta 
With passionfruit crème anglaise

Chocolate & Hazelnut Meringue Stack 