

The Norway Inn Perranarworthal, Truro TR3 7NU 01872 864241 www.norwayinn.co.uk



CHRISTMAS MENU 2025

Two or three course dinner available during December.
Get together with colleagues, or gather with family and friends.
Enjoy the warm Christmas feel of the Norway Inn.

2 Courses £30 Including tea or coffee to finish

3 Courses £35 Including tea or coffee to finish

The Norway Inn
Perranarworthal, Truro TR3 7NU
01872 864241
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STARTERS

Roasted cauliflower & artichoke soup Chestnut crumble, truffle oil.

Smoked salmon,
Pickled cucumber, horseradish & beetroot remoulade.

Wild mushroom parfit, Pickled pear salad, mulled wine dressing, toasted sourdough.

Confit duck leg terrine,
Smoked breast, spiced plum chutney, wild watercress.

MAINS

12 hour braised beef short rib

Charred shallots, fondant potato, textures of parsnip, stuffed Yorkshire pudding, red wine jus.

Traditional Cornish fish stew
Locally landed fish, seafood bisque & red pepper rouille, toasted sourdough.

Roasted garlic & thyme turkey crown

Chestnut & cranberry stuffing, pigs in blankets, beef dripping roasted potatoes, glazed root vegetables, cauliflower cheese, bacon roasted sprouts.

Wild mushroom & spinach wellington

Truffle mashed potato, roasted cauliflower, braised hispy cabbage, glazed root vegetables, mushroom & port sauce. (vg)

Jerusalem artichoke risotto

Pickled pear, candy walnuts, dressed chicory, artichoke crisps. (vn)

DESSERTS

Traditional Christmas pudding Brandy butter sauce, Cornish brandy cream. (gf)

Dark chocolate & orange mousse blood orange sorbet

Lemon & pistachio steamed sponge pudding Limoncello ice cream.

Trio Of ice cream
Fresh berries, honeycomb tuille, white chocolate sauce. (gf)

Please contact us for all allergy information. Many dishes can be altered to accommodate..