

CHRISTMAS FESTIVE MENU 2024

TO START

White Onion & Leek Soup, Chestnut Crème Fraiche, Artisan Bread, Smoked Sea Salted Butter (VG & GF Option)

Devon Crab, Prawn & Avocado Tian, Spiced Pickled Cucumber & Fennel, Whipped Horseradish Butter & Toasts (GF Option)

Ham Hock, shallot & Parsley Terrine, Piccalilli & Toasts (GF Option)

Wild Mushroom & Spinach Tart, Rocket Leaves, Shaved Parmesan, Toasted Pine Nuts (VG & GF Option)

MAINS

Roast Breast & Braised Leg of Turkey, Cranberry & Chestnut Stuffing, Duck Fat Roasted Potatoes, Pigs in Blankets, Roasted Parsnips, Carrots, Sprout Tops, Swede Puree & Gravy (GF Option, DF)

Slow Cooked West Country Shin of Beef, Dripping & Nutmeg Mash, Roasted Roots, Shallot, Malbec & Cooking Juices (GF)

Baked Fillet of Cod, Fresh Herb Crust, Lemon & Chive Potato Cake, Samphire, Lobster & Caper Cream (GF Option)

Sweet Potato, Spinach & Field Mushroom Wellington, Tenderstem Broccoli, Roasted Red Pepper Sauce (VG)

PUDDINGS

Passion Fruit Crème Brulee (GF)

Dark Chocolate & Salted Caramel Delice, Poppy Seed Shortbread (GF Option)

Sticky Toffee Banana Pudding, Treacle Toffee Sauce, Vanilla Bean Ice Cream (GF)

Homemade Christmas Pudding, Clotted Cream, Mulled Wine Syrup & Brandy Sauce

Selection of Fine Local & British Cheeses, Crackers, Fruit & Chutney **£5 SUPP**

Two courses £32/Three courses £39 per person