CHRISTMAS FESTIVE MENU

LUNCHEON / DINNER

1st DECEMBER UNTIL 10TH DECEMBER



Tiger Prawns
Served with Baby Gem and Marie Rose Sauce
Duck Liver Parfait
Served with Red Onion Marmalade and Toasted Brioche
Carrot, Red Lentil and Thyme Soup

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Seared Fillet of Hake
Served with Lemon Crushed Potato, Spinach, Crispy Leeks and Dill Cream Sauce
Traditional Roast Devonshire Turkey
Served with Chestnut Stuffing, Bread Sauce, Chipolata Sausage, Roast Potatoes, Seasonal Vegetable and Cranberry Jus
Roast Striploin of Beef
Served with Truffled Thick Cut Chips, Roast Tomato, Mushrooms, Watercress and Green Peppercorn Sauce

Vegetarian Alternative
Roast Vegetable Bread and Butter Pudding
With Spinach and Tomato Sauce
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Chocolate Brownie
Served with Dark Chocolate Sauce and Vanilla Ice Cream
Steamed Christmas Pudding
With Brandy Cream Sauce
Seasonal Fresh Fruit Salad in a Brandy Basket
Served with Devon Clotted Cream, Double Cream or Vanilla Ice Cream
Homemade Ice Creams or Sorbets

Or

A Selection of British Cheeses
Served with Biscuits, Grapes, Celery and Chutney

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Complimentary Filter Coffee or Speciality Teas
Add a selection of Petit Fours
For one £3.95
For two £5.95

3 Course £39.00 per person