



Festive Menu

Jerusalem artichoke velouté vegan
truffle roasted hazelnuts

Creedy Carver chicken liver mousse
brioche, grape & shallot jam

Beetroot cured salmon
cucumber, pickled fennel, horseradish

Butternut squash terrine
sage, winter salad, spiced orange dressing,
pumpkin seed crumb

~

Roast Devon turkey
smoked pulled leg, black pepper sausage meat stuffing & all the festive trimmings

Slow cooked beef brisket
Jail Ale carrot, pickled red cabbage, confit new potatoes

Fillet of South Coast hake
celeriac purée, brown shrimp, white wine velouté

Basil gnocchi vegan
spinach, tomato salsa, rocket pesto

~

Auntie Jeanie's Christmas Pudding
Dunn's Dairy clotted cream, brandy sauce, candied orange

Lemon meringue tart vegan option available
English raspberry sorbet

Jail Ale chocolate cake
King's Tor coffee ice cream, aerated chocolate

West Country cheeses
Sharpham Brie, Godminster Cheddar, Devon Blue, fig chutney & oatcakes

Three Course Lunch | £39.50 per person

Three Course Dinner | £43.50 per person

We are pleased to cater for special dietary requirements with advance notice.
Please note we cannot guarantee 100% absence of allergens

TWO BRIDGES HOTEL
Dartmoor

