

Christmas Menu 2019

Starters

Butternut squash and chilli soup served with crusty bread

Creamy garlic mushrooms on toasted sourdough topped with blue cheese

Smoked salmon and king prawn pot topped with Devon crab crème fraiche

Tandoori chicken salad with watercress, pomegranate and a citrus dressing

Mains

Pan seared venison steak served with fondant potato and a redcurrant and port jus

Traditional roast turkey with all the trimmings

Monkfish wrapped in Prosciutto with baby potatoes, samphire, grilled spring onions and a

champagne and lobster butter

Mediterranean vegetable bake with a pesto crust and crispy kale

All served with seasonal vegetables

Desserts

Christmas pudding with brandy butter or custard

Limoncello cheesecake with ice cream or cream

Warm chocolate brownie with Belgian chocolate sauce, honeycomb ice cream and a brandy snap crumb

A selection of cheeses served with grapes, celery, chutney and crackers

Followed by coffee and mini mince pies

2 Courses £20.95

3 Courses £24.95