

Boringdon Arms

Christmas Menu

Starters

Soup of the Day

With a warmed Baguette & Butter

Traditional Prawn Cocktail

Atlantic Prawns with Crisp Iceberg Lettuce & Homemade Cajun Marie Rose Sauce

Luxury Pâté

With Toast & Salad Garnish

Melon & Port (V) (GF)

Melon Wedges served with a Port Glaze

Mains

Traditional Roast Turkey

With Roast Potatoes, Pigs in Blankets, Seasonal Vegetables, Stuffing and Gravy

Slow Cooked Mulled Wine & Beef Casserole

With Roast Potatoes and Seasonal Vegetables

Butternut, Emmental & Quinoa Roulade (V)

With Roast Potatoes and Seasonal Vegetables

Gratin of Fresh & Smoked Salmon, Beetroot, Potatoes & Dill (GF)

With Roast Potatoes and Seasonal Vegetables

Desserts

Traditional Christmas Pudding

With your choice of Brandy Sauce, Ice-Cream, Pouring Cream or Custard

Chocolate & Raspberry Tart (V) (GF)

With your choice of Ice-Cream, Pouring Cream or Custard

Luxury Ice-Cream

3 Scoops of Locally Sourced Devon Ice-Cream

Cheese Board (Individual or To Share)

A Selection of Cheese and Crackers with Chutney and Grapes

2 Courses - £14.50

3 Courses - £17.50

Wednesday 2nd – Wednesday 23rd December

12:00 - 15:00 & 17:00 – 20:00

Booking essential, including pre-orders. Minimum of 2 persons, maximum of 6 persons. £5 non-refundable deposit required upon booking. Please check availability before booking. Please collect and fill in an order form. Complimentary Coffee & Mints to Conclude. Whilst we take every care to preserve the integrity of our Vegetarian and Gluten Free products, we must advise that these products are handled in a multi-user kitchen environment. (V) Items for vegetarians (GF) Items for Coeliac – please specify upon ordering.