

Christmas 2018 Menu



Soup of the day, homemade bread

Game terrine, pickled wild mushrooms, hazelnut, spelt croute

Hot smoked Chalk stream trout rillettes, potted prawns, thousand island dressing, rye crisp

Rosary goats cheese mousse, mulled wine poached pear, candied walnuts

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Roast crown of bronze turkey, duck fat roast potatoes, pigs in blankets, sage, apricot & shallot stuffing, bread sauce

Palmers ale braised blade of beef, creamed potatoes, crispy bone marrow, pearl onion & thyme jus

Confit salmon steak, braised leeks, cider beurre blanc

Wild mushroom, truffle, & roast nut terrine, fondant potato, port reduction

Served with seasonal vegetables

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Christmas pudding, brandy butter, crème anglais

Festive chocolate roulade, fig ice cream, hazelnut praline

Clementine panacotta, candied peel, Cointreau syrup

West Country cheeses, biscuits, chutney

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Clipper tea or Devon roast coffee

Christmas cracker

2 courses 26 / 3 courses 30

Available from Monday December 3<sup>rd</sup> - Friday 21<sup>st</sup>

