

Boringdon Arms, Turnchapel

Christmas Menu

Starters

Carrot, Coriander & Chilli -OR- Country Vegetable Soup (GF/VG/V)

With a warm Baguette/Roll & Butter

Melon & Port (GF/V)

Melon Wedges served with a Port Glaze

Luxury Pâté

With Toast & Salad Garnish

Traditional Prawn Cocktail

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

Sweet Chilli Filled Falafel Bites (GF/VG/V)

Falafel bites made from an authentic middle eastern falafel recipe filled with a sweet chilli sauce

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

Mediterranean Wellington (V)

Seasonal vegetables marinated in an olive oil, tomato and garlic sauce, oven roasted and mixed with mozzarella cheese, topped with mature cheddar cheese and in puff pastry

With Roast Potatoes and Seasonal Vegetables

Ultimate Fish Pie (GF)

Cod, Haddock, King Prawns, Pollock, Salmon and Smoked Haddock in a rich, creamy, Cheese Sauce with a Mashed Potato top and Seasonal Vegetables

Keralan Cauliflower & Red Pepper Curry (GF/VG/V)

Tender Cauliflower and Red Peppers in a rich, mildly spiced, Tomato based sauce with Basmati Rice, Poppadom and Mango Chutney

Desserts

Traditional Christmas Pudding

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

Chocolate & Raspberry Truffle (GF/VG/V)

A rich, smooth, dark Belgian Chocolate and Coconut cream truffle topped with a dairy free Raspberry cream, Raspberries and dark bubble chocolate

Raspberry & Hazelnut Roulade (GF/V)

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

Trio of 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 - £17.95

3 Courses - £21.95

Available 1st – 22nd December

12:00 - 15:00 and 18:00 – 21:00

(Excluding Sundays)

Booking essential, including pre-orders. Minimum of 2 persons, maximum of 20 persons. £10 non-refundable deposit per person 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 Gluten Free, Vegetarian and Vegan products, we must advise that these products are handled in a multi-use kitchen environment.

(GF) Items for Coeliac, (VG) Items for Vegans, (V) Items for vegetarians – please specify upon ordering.