

Boringdon Arms, Turnchapel
Christmas Menu

2 Courses - 17.95 3 Courses - 22.95

Starters

Butternut and Sage Soup - GF / V / VG

With a warm Baguette & Butter

Traditional Pâté - GF

With Toast & Salad Garnish

Devon Crab & Smoked Salmon Parfait - GF

With Toast & Salad Garnish

Brie and Red Onion Tart - GF / V

With Salad Garnish

Mains

Traditional Roast Turkey

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

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

Candied Vegetable and Seed Roast - V / VG

A blend of brown rice with candied parsnip, sweet potato, onion, carrot, beetroot, pumpkin seeds, cranberry and

Desserts

Traditional Christmas Pudding

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

Chocolate & Raspberry Truffle - GF / V / VG

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

Lemon Meringue Roulade - GF / V

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

Cheese Board (Individual or to Share)

A Selection of Cheese and Crackers with Chutney and Grapes

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.

(GF) Items for Coeliac (V) Items for vegetarians (VG) Items for Vegans,