

Christmas Menu

2 Courses - £14.50 3 Courses - £17.50

Monday 2nd - Saturday 21st December between 12:00 - 15:00 & 18:00 - 21:00.

Starter

Homemade Soup of the Day
With a Warmed Roll and Butter

Luxury Prawn Cocktail
Large Atlantic Prawns with Crisp Iceberg Lettuce and our Special Homemade
Cajun Marie Rose Sauce

Deluxe Pâté
With a Fresh Toasted Baguette and Salad Garnish

Melon & Port (V) (GF)
Melon Wedges Served with a Port Glaze

Main

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

Slow Cooked Beef Casserole
With Roast Potatoes and Seasonal Vegetables

Mauritian Lamb Curry (GF)
Slow Cooked Tender Chunks of Lamb in a Medium-Hot Mauritian Sauce
Accompanied with Basmati Rice or Roast Potatoes and Seasonal Vegetables

Mediterranean Stuffed Peppers (V)
With Seasonal Vegetables, Stuffing and Gravy

Luxury Fish Pie
Atlantic Cod, Smoked Haddock and Large Atlantic King Prawns in a Rich
Sauce, topped with Mashed Potato and Served with Seasonal Vegetables

Dessert

Traditional Christmas Pudding
With your choice of Ice-Cream, Pouring Cream or Custard
Traditional Bramley Apple & Cinnamon Crumble (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
A Selection of Cheese and Crackers with Chutney and Grapes

Booking Essential, Including Pre Orders. Minimum of 2 Persons. £5 Non-Refundable
Deposit Per Person upon Booking. Check Availability Before Booking. Collect and
Fill in an Order Form From the Bar. Complimentary Coffee & Mints to Conclude.

(V) Suitable for Vegetarians (GF) Suitable for Coeliacs.

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