



Christmas Menu 2019

Two courses... £16.95 Three courses... £19.95

Available from 30th November 2018 until 5th January 2019 (except Christmas day)

Starters

Wild boar, venison and duck terrine, plum and apple chutney, toasted ciabatta, baby leaf

Oak smoked salmon, pickled cucumber, pumpkin seeds, charred lemon (*gf*)

Homemade breaded brie wedges, cranberry sauce, mixed leaf

Roast parsnip soup, toasted almonds, pea-shoots (*ve, gf*)

Main Courses

Hand carved roast turkey, sage and apple stuffing, roast potatoes, pig in smoked streaky blanket, seasonal vegetables

Slow roast beef brisket, rich mushroom and red wine sauce, roast potatoes, seasonal vegetables

Honey glazed roast salmon fillet, rosemary roasted new potatoes, lemon crème fraise, salad (*gf*)

Nut roast, cashew, peanut, almond & walnuts, cheddar cheese, vegetables and herbs, vegetarian gravy, roast potatoes, seasonal vegetables (*v*)

Mushroom and chestnut risotto, thyme, truffle oil (*ve, gf*)

Desserts

Traditional Christmas pudding, brandy sauce (*v*)

Vanilla crème brûlée, cinnamon sugar brûlée, shortbread (*v, gf**)

Deep filled cheesecake, gluten free honey and granola base, morello cherry compote (*v, gf*)

Belgian chocolate tart, raspberry coulis, raspberries, double cream (*v*)

Lemon, raspberry and mango sorbet (*ve, v, gf*)

Cheeseboard

Devon Oke Cheddar, Sharpham Brie, Devon Blue. Served with oat cakes, walnuts, celery, chutney and grapes... £9.95 per person (*supplement £5pp for dessert option on 2/ 3 course menu*)

v – vegetarian, ve – vegan, ve - vegan with amends, gf – gluten free, gf*- gluten free with amends*

A £10 per person deposit is required to confirm table booking. Pre-orders to be received 7 days before the booking. Children (under 14) £9.95 two courses, £14.95 three courses. Adult 'smaller appetites' portions 2 courses £15.95, 3 courses £18.95

