

£85 per person: Deposit required at time of booking: Pre Order Required by December 1st

Starters

Roasted Butternut Squash Soup, toasted pumpkin seeds, sage cream (v)(gfo)

Confit Duck Leg Terrine, spiced plum and apple chutney, brioche toast, (gfo)

Devon Crab Cake, baby watercress and citrus salad, sauce vierge

Smoked Haddock Scotch Egg, baby dressed leaves, light curry sauce.

Sweet Chilli & Vegetable Spring Roll, Asian salad, sweet chilli & coriander slaw (vegan)

Mains

Roast Turkey Crown & Pigs in Blanket,

cranberry stuffing, roast potatoes, roast parsnips, seasonal vegetables, pan gravy (gfo)

Pan Seared Cod,

smoked salmon bon bon, wilted spinach, pesto orzo

Medallions of Seared Beef Fillet,

roasted rainbow carrots, fondant potato, parsnip puree and red wine jus (gf)

Tofu & Nut Roast [vegetarian & vegan variation available, please specify]

truffle honey glazed carrots & parsnips, parsnip puree,

& Vegetarian gravy

Desserts

Home Made Christmas Pudding, brandy custard

Chocolate Orange Profiteroles, candied orange, Cointreau sauce

Lemon Tart, clotted cream, lemon sorbet

Vanilla Panna Cotta, mixed berries compote, vanilla Ice cream (vegan)

Cheese Board and Biscuits, onion chutney, apple, grapes and celery,

(v) vegetarian

(gfo) gluten free option

Christmas Day