

CHRISTMAS FEAST

Starters

Toasted brioche topped with a red onion & goats cheese gratin (V)

Mini Devon crab & king prawn Thermidor with dressed leaves

Crispy panchetta, toasted chestnut & pomegranate salad

Chicken liver pate, fig chutney & melba toast

Spiced apple & parsnip soup with parmesan croutons (V)

Mains

All served with crispy roast potatoes, cauliflower cheese, seasonal veg & real gravy

Traditional roast turkey with pigs in blankets, stuffing & bread sauce

Hand-picked Cotswold beef sirloin with Yorkshire pudding

Seared fillets of Devon seabass on a bed of spicy tomato, leek & pepper salsa

Roast Barbary duck breast with cranberry & orange gravy

Brie, cranberry, chestnut and leek wellington, port gravy & Yorkshire pud (V)

Desserts

Christmas pudding with homemade brandy sauce

Salted caramel & chocolate layered pot

Sticky toffee pudding with Christmas pudding ice-cream

Lemon posset with mulled winter berry compote

Baileys crème brulee

Artisan cheese board with crab apple jelly and seeded crackers

(£2 supplement)

2 Courses £22.95 3 Courses £29.95

