

Christmas Menu

Includes a glass of mulled wine on arrival

***Bread can be Gluten Free on request**

Starters

Festive celeriac and roasted hazelnut Soup, w/homemade bread **(GF)***

Duck Liver and Orange Pate w/mulled spice fig and ginger chutney, melba toast **(GF)***

Devon Crab & Crayfish Salad w/garlic crouton, spicy marie rose sauce **(GF)***

Mains

Turkey Parcel stuffed with sausage meat, wrapped in prosciutto, pigs in blankets, lardons and sprouts, honey glazed parsnips, roasted potatoes, red wine reduction **(GF)**

Baked Hake w/crushed new potatoes, orange and dill crumb, crispy kale, saffron and lemon beurre blanc **(GF)**

Local Venison Haunch Steak, w/roasted sweet potato and root vegetables, brandy and peppercorn sauce, parsnip crisp **(GF)**

Butternut Squash, Goat cheese, walnuts Wellington w/crush potato, veg and a tomato sauce

Desserts

Christmas pudding with brandy custard

Baileys Pannacotta with almond shortbread and fresh berries **(GF)***

White Chocolate and Raspberry Roulade with toasted almonds, and double cream **(GF)**

Pre drink & 2 courses £36.00

Pre drink & 3 courses £42.00

On request at time of order some items can be dairy free. Please advise any other food intolerances