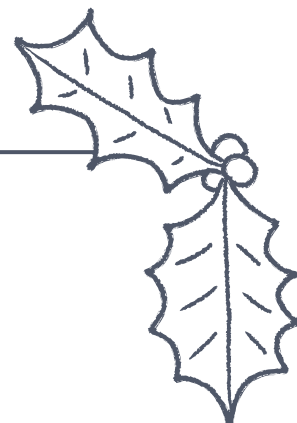




CHRISTMAS MENU



£25 Two Courses

£30 Three Courses

STARTERS

Salmon Gravalax

With port cooked beetroot and a horseradish Chantilly

Chicken Liver Parfait

Red onion marmalade crostini

Heritage Carrot & Orange Soup

Homemade rosemary focaccia

Cheese Tartlet

Sharpham rustic and sun-blushed tomato tartlet (V)

MAIN COURSE

Turkey Ballotine

Filled with cranberry stuffing with pigs 'n' blankets & all the trimmings

Slow Braised Belly Of Pork

Fondant potato, pork rillet, cider jus & vegetables

Chickpea Stuffed Roasted Butternut Squash

garlic new potatoes & vegetables (V)

Plaice Filled With Brixham Crab Meat

Lemon butter sauce, samphire grass & steamed new potatoes

DESSERTS

Tarte au citron

Served with a Raspberry sorbet

Salted caramel centred chocolate fondant

With Vanilla bean ice cream

Traditional Christmas pudding

Brandy sauce

Duo of Devon Cheese & Crackers

Red onion chutney



Please Inform Your server of any allergies or food intolerances so we can communicate this to the kitchen.
(VG) Vegan (V) Vegetarian (GF) Gluten Free