CHRISTMAS MENU

Pre- order only

Two Courses - 32 **Three Courses - 38**

STARTERS

Roasted Parsnip & Celeriac Soup
Burnt apple, parsnip crisps (GF, V)

Dill-Cured Salmon & Beetroot Tartare
Oranges, toast (DF, GFA)

Venison, Pistachio & Bacon Terrine
Pickles, ale chutney, toast (DF, GFA)

Blue Cheese Croquettes
Pickled walnut ketchup, watercress, (V)

MAINS

Roasted Crown of Bronze Turkey
Herb roasted potatoes, baby root vegetables, pig in blanket, Christmas stuffing, seasonal greens, gravy (GF, DFA)

Slow-Braised Beef Featherblade
Salt-baked mash, beef fat carrot, bourguignon sauce (GF)

Pan-Roasted Fillet of Hake
Herb potato cake, samphire, crab & brandy sauce (GF)

Root Vegetable Wellington
Herb roasted potatoes, baby root vegetables, seasonal greens, gravy (VE, DF)

DESSERTS

Traditional Steamed Christmas Pudding
Crème anglaise, brandy syrup (GF)

Chocolate & Orange Panettone Butter Pudding
Vanilla ice cream

Gingerbread Arctic Roll
Clotted cream, salted caramel, soused cranberries

Devonshire Cheese Board
Devon Blue, Quicke's Cheddar, Sharpham Brie,
ale chutney, crackers, grapes and celery
(4 supplement)