



# Christmas



## Menu

£30.95 x 2 Course

£35.95 x 3 Course

### Starters

#### ROASTED CARROT & CUMIN SOUP

Carrot & Black Sesame Relish, Toasted Breads  
VE/ GFA

#### SMOKED MACKEREL FISHCAKE

Potato Salad, Cranberry Gel, (GFA)

#### WILD MUSHROOM TARTINE

Pickled Vegetables V, (GFA)

#### BRIXHAM CRAB & BLOODY MARY

#### PRAWN COCKTAIL

Baby Gem, Herb Croutons ( GFA)

#### HAM HOCK & CHICKEN TERRINE

Plum Chutney, Aged Balsamic Reduction,  
Sourdough Toast (GFA)

### Main Courses



#### TURKEY BALLOTINE WRAPPED IN PROSCIUTTO HAM

Parsnip Puree, Herb Roasted Potatoes, Brussel  
Sprouts, Pigs in Blanket & Cranberry Compote  
(GFA)

#### ROASTED COD FILLET

Citrus Potato Cake, Tenderstem Broccoli,  
White Wine Creamed Leeks (GFA)

#### CELERIAC & SWEET POTATO NUT ROAST BAKE

Rich Tomato Sauce, Grilled Baby Leeks (V)  
(GFA)

#### BRAISED BLADE OF BEEF

Smoked Pomme Puree, Honey Roasted Carrots &  
Parsnips (GFA)

#### PAN FRIED SEABASS

Lyonnais Potato, Roasted Artichoke,  
Tomato & Shrimp Butter

#### 8 OZ SIRLOIN STEAK

Skinny Fries, Flat Mushroom, Confit Plum  
Tomato & Garlic Butter (GFA)  
£5 sur charge

### Desserts

#### TRADITIONAL CHRISTMAS PUDDING

Brandy Sauce. ( GFA)

#### DARK CHOCOLATE BROWNIE

Butterscotch Sauce, Vanilla Ice Cream  
(GFA)

#### WINTER BERRY GRANOLA CRUMBLE

Vanilla Custard

#### CINNAMON CHEESECAKE

Mulled Wine Poached Fruits

#### BRITISH CHEESE BOARD

Selection of British Cheese's, Chutney,  
Biscuits & Grapes (£3 sur charge)

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN, AND OTHER ALLERGENS ARE PRESENT, AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING. ALLERGEN INFORMATION FOR FOOD AND DRINK IS AVAILABLE UPON REQUEST.