

# Christmas Day

4 Course £95

## STARTERS

Roasted Butternut Squash Soup,  
Toasted Pumpkin Seed Croute (V/DF/GFA)  
Treacle Cured Salmon, Wasabi Spiced Cucumber,  
Devon Crab and Mango Salad (DF/GF)  
Duck Confit Scotch Egg, Whipped Dijon  
Mustard Dressing, Pickled Pears  
Local Goats Cheese 3 Ways, Beetroot Jam,  
Caramalised Chestnuts (V/N)

## MAINS

Cider Glazed Local Turkey with Pigs in Blankets  
and Chestnut Stuffing (DFA/GFA/N)

Saddle of Local Venison, Potato Terrine,  
Wild Mushrooms, Barbeque Glazed Cabbage (GFA)

Pan Roasted Fillet of Seabass, Crab and Spinach  
Risotto Cake, Mussel and Chive Velouté (DFA/GFA)

Plant Based Wellington, Truffled Potatoes,  
Roasted Tomato and Red Pepper Gravy (V)

All main courses served with roast potatoes, creamy mash,  
cauliflower cheese, maple and star anise glazed carrots  
and parsnips, spiced red cabbage, brussels sprouts

## DESSERTS

Christmas Pudding, Granola Parfait,  
Brandy and Rum Sauce (GFA/N)

Dark Chocolate Orange Crème Brulee  
with Shortbread (GFA)

Classic Glazed Lemon Tart, Whipped  
Mascarpone, Mulled Wine Berry Compote

Local Cheese Board with Homemade Apple and  
Fig Chutney, Crackers and Crusty Bread (GFA)

Homemade Warm Mince Pies  
with a Glass of Vintage Port or Baileys (GFA)

Allergens - (V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Available (DF) Dairy Free (DFA) Dairy Free Available (N) Contains Nuts

If you are concerned about any food allergies, intolerances or dietary requirements, please ask a member of the team, who will be delighted to assist.