



hristmas menn 2021





MILDLY SPICED BUTTERNUT SQUASH & COCONUT SOUP Warm crusty roll (v/ve)

LAYERED SMOKED SALMON Cream cheese & dill terrine, olive oil crostinis

LOCALLY SOURCED PAN-FRIED PIGEON BREAST

Crispy pancetta & black pudding, on a bed of dressed mixed salad leaves, homemade red currant & port glaze





SUCCULENT WEST COUNTRY TURKEY With a homemade chestnut & sage stuffing, pigs in blankets

SLOW COOKED ROAST DEVON BEEF

Chef's famous yorkshire pudding with a rich beef red wine jus

POACHED LEMON SOLE STUFFED WITH PRAWN & CAPER MOUSSE

Served with a refreshing white wine & lemon sauce

BUTTERNUT SQUASH & SAGE RAVIOLI

In a rich tomato sauce with a rocket salad garnish (v/ve)

(all served with fresh seasonal vegetables, roast & new potatoes)



TRADITIONAL CHRISTMAS PUDDING & brandy crème anglaise

LIGHTLY POACHED PEARS IN SPICED MULLED WINE Lemon crème fraiche, cinnamon shortbread crumb

CHEESE & BISCUITS

Somerset brie, Devon blue & mature cheddar cheese, celery, grapes, Ottervale pineapple & onion chutney, traditional crackers

COFFEE & CHOCOLATES

* THURSDAY - SATURDAY £30.00 *

10000 Cleases

★ CARD PAYMENT ONLY ★