





Christmas Party Menu

Available from Tuesday 3 December to Friday 20 December (Except Sundays and Mondays)

2 courses £22.95 (lunchtimes only) OR 3 courses £26.95

Oak Smoked Duck Breast with Roasted Figs & Raspberry Salad gf
Homemade Spicy Parsnip Soup v,vg,gf
Sun Blushed Tomato & Goat's Cheese Tart with Basil Vinaigrette v, gf
King Prawn & Shrimp Cocktail with Marie Rose Sauce gf
Wild Boar Pâté, Crisp Melba Toast, Caramelised Onion Chutney



Roast Turkey, Thyme & Cranberry Stuffing, Goose Fat Roasted Potatoes & Parsnips, Pig in Blanket, Seasonal Vegetables & Yorkshire Pudding

Salmon, Spinach & Pesto En Croute, New Potatoes & Tenderstem Broccoli Roast Guinea Fowl Supreme, Baby Vegetables, Onion Puree, Mash & Red Wine Jus gf Spinach & Mushroom Nut Loaf, Mixed Veggies, Roasted New Potatoes, Gravy v,vg,gf Brie, Cranberry & Wild Mushroom Wellington, New Potatoes, Seasonal Vegetables v Slow-cooked Pork Belly, Roast Potatoes, Sautéed Sprouts, Carrots, Apple Jus gf



Sticky Toffee Pudding with Devon Custard gf
Lemon Tart, Crème Fraiche & Mixed Berries v
Traditional Christmas Pudding with Devon Custard v
Apple and Blackberry Crumble with Devon Custard v
Chocolate & Orange Torte with vegan vanilla ice cream v,vg,gf

gf =gluten free - v=vegetarian - vg=vegan. Caution: Any dish may contain nuts and seeds

Please Note: A deposit of £10 per person will be required at the time of booking (non-refundable if less than 4 days before the reservation date). A pre-order will need to be submitted at least 1 week before your reservation date.