

CHRISTMAS PARTY MENU

THREE COURSE £36.50



Starters

Cream of Leek & Potato Soup (GF)
Finished with Crème Fraîche

Seared Brixham Scallops & Crispy Smoked Bacon (GF)
On a Bed of Creamed Leeks

Ham Hock & Parsley Terrine (DF)
Pickled Celery & Multi Grain Toast

Baked Goats Cheese on Toasted Brioche
Roasted Hazelnut & Cranberry Dressing

Mains

Roast Breast of Westcountry Turkey (DF)
Ballotine of Leg filled with a Cranberry & Chestnut Stuffing, jus

Roasted Monkfish Tail (GF)
Roasted Garlic & Rosemary Cream Sauce

Roasted Breast of Five Spice Creedy Carver Duck (DF) & (GF)
Port & Plum Sauce

Pan Fried Stockleigh Pomeroy Sirloin Steak (GF)
Stilton & Port Cream sauce

Crispy Nuts & Seed Polenta Cake
& Roasted Aubergine & Butternut
Roasted Red Pepper & Tomato Sauce (GF) (DF)

Desserts

@ Angela's Christmas pudding (GF)
Brandy Crème Anglaise or Clotted Cream

Marquise au Chocolate
White Chocolate Ice Cream & Black Cherries in Kirsch

Cointreau Crème Brulée (GF)
Compote of Spiced Orange

Poached Pear in Monbazillac (GF) & (DF)
With Blackcurrant or Chocolate Sorbet

Trio of Local Cheese & Hand Baked Wafers

Colombian Filter Coffee & Chocolate Truffles £3.50

All our dishes are cooked to order.

Please advise us if you have a special dietary requirement.

E.g. Coeliac, Dairy etc., we are more than happy to help GF (Gluten Free) DF (Dairy Free)