

Christmas Day

Bucks fizz or fruit juice mocktail on arrival

To start

Jerusalem artichoke soup, truffle crème fraîche (V, GF*)

Confit duck, chicken and tarragon terrine, raisin puree, toasted sourdough (GF*)

South Devon crab cake with chilli, spring onion and dill, soft poached egg, lemon hollandaise

Wild mushrooms in brandy and Devon blue cheese sauce, served with toasted ciabatta (V, GF*)

Mains

From our carvery

Turkey breast with chestnut, sage and sausage meat stuffing,
bacon wrapped chipolata, cranberry gravy (GF*)

Roast sirloin of beef, Yorkshire pudding, roasted shallot and horseradish (GF*)

Honey and wholegrain mustard roast gammon, parsley sauce (GF*)

Butternut, celeriac and sorrel wellington, vegetarian gravy (VE*)

All served with seasonal vegetables

Fish from the kitchen

Monkfish fillet wrapped in cured ham, panko king prawn and a lobster,
mussel and saffron risotto,

Desserts

Christmas pudding, brandy crème fraîche (V)

Peanut butter and banana parfait, salted caramel sauce, honeycomb ice cream (V, GF)

White chocolate and raspberry crème brûlée, pistachio sable biscuit (V, GF*)

Winter berry cheesecake with raspberry sorbet (VE, GF*)

Fresh fruit salad served with lemon sorbet (VE, V, GF)

Westcountry cheese board (GF*)

A selection of some of the finest local cheese, chutney, grapes, apple, celery and biscuits

Tea, coffee and homemade mince pies

£65 per adult and £30 per child under 12 years old