



Christmas Day Menu

Bucks fizz or fruit juice mocktail

Starters

South Devon crab bruschetta, caviar, citrus crème fraîche (GF*)

Jerusalem artichoke and truffle soup, homemade granary roll (V VE GF*)

Chicken and leek terrine wrapped in prosciutto, onion chutney, homemade bread (GF*)

Deep fried sesame tofu, pickled spring onion, cucumber and carrot, sweet soy sauce (V VE GF)

-o-o-

Crayfish and langoustine cocktail (GF*)

-o-o-

Mains

Duo of lamb, cutlet, spiced shoulder croquettes, heritage carrots, jus

Fillet of beef Wellington, mushroom duxelle, shortcrust pastry, roasted shallot, jus

Elston Farm turkey breast, pork and truffle stuffing, cranberry gravy (GF*)

Wild mushroom en croute, chestnut, leek, cranberry gravy (V)

Locally landed hake en papillote, cherry tomatoes, lemon and thyme butter (GF V)

All dishes served with roast seasonal vegetables, rosemary roasted potatoes and all the trimmings

-o-o-

Mulled wine sorbet

-o-o-

Desserts

Homemade Christmas pudding, redcurrants, brandy sauce (V)

Baileys chocolate mousse domes, winter berry compote (GF V)

Black Forest cheesecake, kirsch-soaked cherries, cherry ice cream

Selection of Cowlick Dairy ice creams and sorbets

Westcountry cheese board (GF*)

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

Tea/coffee and mince pies

Adults £60 Children (under 12) £30

*Although we state certain meals are gluten free, other wheat products are prepared in our kitchens.
We endeavour to minimise cross-contamination, but this cannot be guaranteed.*