

Christmas 2017



2 Courses £22

3 Courses £26

To Include Filter Coffee

& Festive Fudge

Available by Pre-Order Only – 1st to 30th December

£10 Per Head Goodwill Deposit Required

Starters

Celery Soup with Thyme & Blue Cheese Croute

Smooth Chicken Liver Parfait, Rustic Bread, Red Pepper & Apple Chutney

Devon Crab & Prawn Crostini, Tomato Relish & Salsa Verde

Poached Pear & Ticklemore Goats Cheese Salad with Caramelised Chestnuts

Main Courses

Served with Fresh Seasonal Vegetables

Traditional Roast Free Range Turkey from Larcombe Farm, Ideford with Sage & Onion Stuffing, Pigs in Blankets, Giblet Gravy & Roast Potatoes

Pot Roasted Creedy Carver Duck Leg on a Sweet Potato & Parsnip Mash with Sauce of Dartmoor Pony Gin, Orange, Cranberries & Goji Berries

Salmon & Tiger Prawns in a Thermidor Sauce with River Teign Mussels

Gnocchi alla Arrabbiata: Italian Style Dumplings in a Spicy Tomato Sauce with Sweet Roasted Red Peppers, Pesto, Sun Blushed Tomatoes & Olives

On request at a £4 supplement: Dunterton Farm, Nr. Shaldon 8oz Sirloin Steak Served with Chunky Chips, Grilled Tomato & Sautéed Mushrooms

Desserts

Traditional Christmas Pudding with Brandy Anglaise, Clementine Sherbert Ice Cream & Cranberry Mulled Wine Compote

A Dark Chocolate & Pear Tart, Hazelnut Ice Cream & White Chocolate Snow

Blackberry Pannacotta, Caramelised Apple, Green Apple Sorbet & Ginger Bread Crumb

Two Scoops of your Choice of Our Ice Creams or Sorbets

Regional Cheeses, Assorted Biscuits & Red Pepper & Apple Chutney