

# A Festive Menu

1st TO 31st December '19

\*\*\*2 Courses - £23.50\*\*\*

\*\*\*3 Courses - £28.50\*\*\*

AVAILABLE BY PRE-ORDER ONLY WITH £10 PER HEAD GOODWILL DEPOSIT REQUIRED ON BOOKING

## STARTERS

Village Swede & Potato Soup  
with Herb Foccacia

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

Bloody Mary Greenland Prawn Cocktail  
With Homemade Brown Bread

Panko Crumbed Trewithen Dairy Brie  
with Cranberry, Orange & Watercress Salad

## 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  
with Star Anise Roasted Plum Sauce & Spring Onion Mash

Seared Loch Fyne Salmon Escalopes  
On Homity Vegetables of Potato, Spinach & Leeks with a Light Mornay Sauce

Middle Eastern Style Chick Pea Tagine  
With Fragrant Spices, Vegetables, Tomatoes, Sweet Roasted Garlic & Coriander

Dunterton Farm Top Rump of Beef  
Braised in Teignworthy Ale with Roasted Root Vegetables

## DESSERTS

Traditional Christmas Pudding  
with Brandy Anglaise, Plum Sorbet & White Chocolate Snow

Apple Cheesecake, Oat & Pecan Crumble  
With Clotted Cream Vanilla Ice Cream, Blackberry Gel & Brandy Apples

Dark Chocolate & Orange Ganache  
with Salted Caramel Ice Cream

Two Scoops of our Homemade Ice Cream or Sorbet

A Platter of Five West Country Cheeses  
with Assorted Savoury Biscuits & Red Pepper & Apple Chutney