

# Christmas Menu

## STARTERS

**Roast tomato and basil soup**  
with toasted ciabatta **PB**

**Ham Hock and pea terrine**  
with Piccalilli sauce and grilled  
sour dough

**West country crab cakes**  
with Marie Rose sauce and  
Pico de Gallo Salsa

**Mediterranean charcoal tart**  
with a garden salad and roast  
pepper hummus **PB**

## MAINS

**Turkey Ballotine**  
with apricot and sage stuffing, red  
wine gravy, pigs in blankets and  
cranberry sauce.

**8 hour slow  
braised beef brisquet**  
with celeriac puree, shredded  
brussels sprouts, bordelaise sauce,

**Wild mushrooms**  
with lentil and beetroot coulibiac,  
served with shallot gravy. **PB**

*All served with roast potatoes, Carrot,  
parsnips and Brussel sprouts.*

**Roast hake**  
with tarragon crushed new  
potatoes, kale and lobster sauce.

## PUDDINGS

**Christmas Pudding**  
with crème anglaise and  
brandy butter (PB) **PB**

**Clementine lemon tart**  
served with raspberry sorbet.

**Apple crumble**  
served with real Devonshire  
ice cream **PB**

**Chocolate and  
caramel pudding**  
served with clotted cream

*All served with a choice of Ice Cream/  
Brandy Sauce/ Plant base alternative*

**PB/GF**  
plant based and gluten  
free available on request

2 course  
**£20**  
3 course  
**£25**

