

Christmas Party Menu 2018
November 26th – December 23rd
Available 12.00-2.30pm and 5.30-9.00pm

To start

Roasted cauliflower soup, Parmesan, chive creme fraiche
Pheasant scotch egg, blue cheese, beer pickled onions
Heritage beetroot, blue cheese and candied walnut salad
Wood mushroom and truffle arancini, chive mayonnaise
Satay king prawns, basil and ginger yoghurt

Main course

Traditional roasted Westcountry turkey
Confit leg of Sladesdown duck, spiced aubergine purée, hispi cabbage, duck gravy
Roasted fillet of Loch Duart salmon, Padstow crab, roasted shellfish bisque
Saddleback pork belly, parsnip, raisins, capers, dill
Chestnut mushroom, spinach, soft poached hens egg and hollandaise tart

Dessert

Christmas pudding, clotted cream, brandy custard
Cinnamon and bramble apple doughnuts, vanilla cream
Milk Chocolate mousse, honeycomb, orange curd
Treacle tart, candied walnuts, muscovado ice cream
Selection of local cheeses, homemade chutney, quince jelly (£3.50 supplement)

2 courses @ £25.00

3 courses @ £29.00

Early bird offer book a date in the first two weeks of December and get 20% off your food bill

(Offer available Sunday evening through to Thursday evening only)

All bookings require pre orders and a 50% deposit to confirm booking