



Christmas Menu Max party size 10 people

Starters

Zesty Gin Cured Salmon Gravalax with salad, Dijon dressing & caper flowers £10.95

Pan seared Brixham Scallops on a bed of pea & mint puree with pancetta crisp £14.95

Camembert & Red Onion Marmalade Filo Tartlet with a salad garnish (V) £8.50

Chestnut Soup served with creme fraiche, warm homemade bread & butter (V) £7.95

Chicken Liver, Smoked Bacon, Port & Brandy Pate served with toasted brioche & red onion marmalade
£8.95

Main course

Oven Baked Caper Crusted Fillet of Hake with a creamy crémant & dill sauce, crushed new potatoes & vegetable bouquet £18.95

10oz Sirloin Steak Fries & Fine beans £27.95 Add Homemade Peppercorn sauce £2.95

Creedy Carver Confit Duck Leg with orange & Cointreau sauce, garlic roasted new potatoes, vegetables
£17.95

Chicken Breast wrapped in Parma Ham with a red pepper sauce, fresh pesto, buttery new potatoes & roasted vegetables £16.95

Kenniford Farm Pork belly with a quince & caraway jus, crackling spears, boulangère potatoes & roasted vegetables
£19.25

Butternut, Chestnut, Sage & Mushroom Nut Roast with creamy Roquefort sauce, garlic roasted new potatoes & vegetables (V) £15.95

Please advise us of any allergies when you order, menu subject to availability



Christmas Desserts

Chocolate & Baileys Pot served with fresh berries £7.45

Crème Brulee with fresh berries & homemade shortbread £7.45

Spiced Apple & Calvados Crumble served with Clotted cream £7.45

Salted Caramel & Pecan Sundae £7.95

Affogato Vanilla ice cream, espresso & Disaronno with homemade amaretti biscuits £8.95

Frou Frou Fromage £10.50

French Goats Cheese, Brie, Roquefort & Tickler Devon Cheddar with a selection of Biscuits,
Quince Paste & Red onion marmalade

Why not add a glass of Grahams 10yr Tawny port £5.00

Or finish with a Christmas Cocktail £8.95

Baileys Flat White Martini



