

Festive Lunch

2 COURSE 3 COURSES
£25 £32
per person

STARTER

Roasted Chestnut Soup

Thyme cream, chestnut crumb D, C, N

Chicken Liver Parfait

Toasted brioche, mulled fruit chutney G, E, D, SU

Cured Trout

Lemon mayonnaise, pickled samphire, pink grapefruit,
toasted ciabatta croutons F, E, M, G, SU

Whipped Mozzarella & Winter Tomato Salad

Pickled cranberries, rocket, basil oil, toasted seeds D, SU

MAIN

Turkey Ballotine

Sage, onion & cranberry stuffing, pigs in blankets,
roast potatoes, seasonal vegetables, turkey jus G, E, D, C, SU

Christmas Spiced Pork Belly

Braised red cabbage, parsnip purée, apple sauce,
crispy crackling, cider jus D, C, SU

Roast Cornish Hake

Potato terrine, creamed leeks, brown shrimp,
Champagne & dill sauce F, CR, D, C, SU

Roasted Chestnut, Cranberry & Butternut Squash Roast

Roast potatoes, seasonal vegetables, red wine jus G, E, D, C, N, SU

DESSERT

Homemade Christmas Pudding

Brandy sauce G, E, D, N, SU

Clementine Custard Tart

Mascarpone cream G, E, D

Chocolate & Hazelnut Praline Arctic Roll

Chocolate sponge, hazelnut praline parfait, milk chocolate glaze,
toasted hazelnuts G, E, D, N, SO

Selection of Westcountry Cheese

Mulled chutney, artisan biscuits D, G, SU

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

D - DAIRY G - GLUTEN M - MUSTARD E - EGG MO - MOLLUSCS CR - CRUSTACEAN C - CELERY N - NUTS
F - FISH SU - SULPHUR DIOXIDE S - SESAME SO - SOYA P - PEANUTS L - LUPIN