

Christmas Day Menu

Festive nibbles on arrival

Starters

Spiced cauliflower soup

Brussel sprout pakoras, coriander (ve)

Pancetta-wrapped pork, duck liver and port terrine

Sourdough toast, roasted spiced plum chutney, cornichons

Brixham hand-picked crab and apple salad

Brown crab mayo, sourdough melba toast

Venison carpaccio and roasted beetroots

Black pudding Scotch egg, celeriac remoulade

Mains

Kelly Bronze turkey breast, chestnut, pork and herb stuffing

Pigs in blankets, roast potatoes, root vegetables, winter greens, turkey gravy, mulled wine cranberry sauce

Stokes Marsh Farm beef sirloin, Yorkshire pudding

Beef nugget, roast potatoes, root vegetables, winter greens, red wine gravy, mustard horseradish sauce

Brixham market fish

Curried celeriac purée, braised leeks, pickled golden raisin, curry oil

Spiced root vegetable samosa

Parsley and shallot crumbed carrot, hasselback potatoes, winter greens, vegan jus (ve)

Pudding

Butcombe ale Christmas pudding

Thick pouring brandy cream

Roasted and glazed pineapple

Coconut milk ice cream, passionfruit, lime and mint, pistachio praline (ve)

Flourless chocolate cake

Chocolate and hazelnut mousse, vanilla ice cream, salted caramel sauce (v)

Red wine spiced poached pear

Stem ginger and honey cheesecake, orange curd (v)

Cheese Course (£5.00/pp supplement)

A selection of local cheeses, crackers, chutney and fruits

To Finish

Tea and filter coffee, Bailey's chocolate truffles

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask us about gluten friendly dishes

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.