

Christmas Day Menu

£59.95

Festive nibbles on arrival

Starters

Bromham beetroot tarte tatin

Apple, pickled and candied walnut salad, soya herby dressing (ve)

Chicken liver and brandy parfait

Brioche toast, roasted spiced plum chutney

Severn & Wye smoked salmon

Crayfish cocktail, baby gem, lemon

Spiced cauliflower soup

Sprout pakoras, herb oil, coriander (ve)

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, horseradish sauce

Brixham market fish

Parsnip purée, parsnip crisps, pearl barley and brussel tops

Chickpea, spinach, cumin and lentil Wellington

Parsley carrots, roast potatoes, winter greens, vegan jus (ve)

Pudding

Butcombe ale Christmas pudding

Thick pouring brandy cream

Roasted and glazed pineapple

Coconut sorbet, passionfruit, lime and mint, pistachio praline (ve)

Warm chocolate fondant

Salted caramel ice cream (v)

Clementine and orange posset

Cinnamon shortbread (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.