

# Christmas Day Menu

£74.95

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.**