

Christmas Carvery

MENU

Starters

Cream of Sweet Potato & Butternut Squash Soup GF, V

Croutons and warmed bread roll

Slices of Cantaloupe & Galia Melon GF, VE

Spiced berry compote

Honey Glazed Ham Hock Terrine GF

Piccalilli and warm soda bread

Smoked Salmon & King Prawns GF

Lemon & lime creme fraiche

Main

Roast Devonshire Beef GF

Roast Devonshire Turkey GF

Pan Fried Crumbed Seabass Fillet GF

with a cream white wine & dill sauce

Quinoa Spinach & Potato Bake GF, VE

With a herb crust served with a tomato jus

All served with chef's selection of vegetables and potatoes along with Yorkshire pudding, chipolata and sage and onion stuffing V

Desserts

Tropical Fresh Fruit Salad GF, V

In a brandy snap basket & clotted cream

Malteser Cheesecake V

Clotted cream

Traditional Christmas Pudding GF?

Brandy Sauce

Trio of Cheese GF, V

Devon Blue, Mature Cheddar and Sharpham Rustic with Celery, quince jelly and a selection of crackers

Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 kcal a day.

G Gluten Free | GF? Can be made Gluten Free (Please ask when ordering) | V Vegetarian | VE Vegan | VE? Can be made Vegan (Please ask when ordering)