

BOXING DAY

Lunch menu

Starter

Cream of roasted Piquant red pepper and tomato soup V

Butter-fried croutons and a warm roll

Platter of seafood

Smoked mackerel, smoked salmon, cockles, and peeled prawns
with sour cream and dill

Fanned duo of melon GF,VE

Galia and cantaloupe melon with
passion fruit coulis

Main Course

Roast local sirloin of beef

Served with a Yorkshire pudding

Roast turkey crown

With sage, thyme, and cranberry stuffing and
pigs in blankets

Roast leg of lamb

Studded with garlic and rosemary

Roast gammon ham

Glazed with honey and maple syrup

Beer-battered cod

Served with homemade tartare sauce

Red lentil, pumpkin seed and bean bake GF,VE

All served with chef's special selection of vegetables, potatoes along with thyme and
chestnut stuffing, pigs in blankets, Yorkshire pudding and gravy

Desserts

Christmas pudding

Served with brandy sauce and clotted cream

Chocolate and black cherry roulade

With chantilly cream

Dutch apple pie

With crème anglaise

Trio of cheese and biscuits GF?, V

Devon Blue, Mature Cheddar, and Devonshire
Red cheese with celery, quince jelly and a
selection of crackers

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Coffee & Mints

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)