

CHRISTMAS CARVERY

Menu

Starter

Cream of carrot and coriander Soup

Butter-fried croutons and a warm bread roll

Smoked salmon and king prawns GF

With crème fraiche and chives

Fanned cantaloupe melon GF, VE

With blackberry and orange compote

Chicken and apricot terrine

With a spicy red onion marmalade and soda bread

Main

Roast beef

Roast turkey crown

Pan-fried seabass

Served with white wine and dill sauce

Red lentil, pumpkin seed and bean bake GF, VE

With a rich tomato sauce

All served with chef's special selection of vegetables, potatoes, stuffing, chipolata sausage, Yorkshire pudding and gravy

Desserts

Christmas pudding GF?

Served with brandy sauce

Fresh fruit salad GF,VE

Served in a Brandy snap basket with clotted cream

Trio of cheese GF?, V

Devon Blue, mature Cheddar, and Devonshire

Red cheese with celery, quince jelly and a selection of crackers

White chocolate and gingerbread cheesecake

Served with clotted cream and garnished with a gingerbread Christmas tree



Coffee and 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)