BOXING DAY

STARTER

Leek and Potato Soup GFA
Butter-fried croutons and a warm roll

Ham Hock Terrine GF
Served with an onion marmalade and sliced brioche

Seafood Medley GF
Smoked salmon, prawns and crayfish, served with a lemon and lime sauce

Duo of Cantaloupe Honeydew Melon
Served with fresh strawberries and a mango dip

MAIN

Roast Beef GF

Roast Turkey GF

Roast Loin of Pork GF

Atlantic Ale Battered Cod
Served with chunky chips and tartar sauce

Vegetable Wellington VE
Served with cranberry Jus

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

DESSERT

Christmas Pudding GFA, VEA
Served with brandy sauce

Apple and Berry Meringue Pie V
Served with clotted cream

White Chocolate and Mango Cheesecake V
Served with a pineapple compote

Tropical Fresh Fruit Salad GF, VEA
Served with clotted cream

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

Please inform us if you have a food allergy that we should be aware of.

GF Gluten Free | **GFA** Can be made Gluten Free (Please ask when ordering) | **V** Vegetarian | **VE** Vegan | **VEA** Can be made Vegan (Please ask when ordering)