CHRISTMAS CARVERY MENU

STARTER

Parsnip and Somerset Apple Soup GFA, VEA
Served with a rustic roll

Cantaloupe Melon VE, GF
Served with fresh raspberries, and a pineapple compote

Ham Hock and Piccalilli Terrine GFA
Served with piccalilli on the side and sliced brioche

Rolled Smoked Salmon, King Prawn, and Crayfish Medley GF
Served with lemon and lime mayonnaise

MAIN

Roast Beef GF

Roast Turkey GF

Seabass with a Herb Crust GFA
Served with a grape and white wine sauce

Butternut, Kale and Apricot Bake GF, VE
Served with a red currant 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 VEA, GFA
Served with brandy sauce

Pina-Colada Cheesecake V
Served with a fruit compote

Chocolate Truffle Torte GF,VE
Served with vanilla chantilly cream

Fresh Fruit Salad GF, VEA
Served with clotted cream

Trio of Cheese and Biscuits V
Devon Blue, Mature Cheddar, and Devonshire Red cheese with celery, 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)