

CHRISTMAS MENU

STARTERS

Tomato & red pepper soup with a warm crusty roll (V, GF)

*Sauteed mushrooms, white wine cream & garlic sauce with
toast (V, GF available)*

Spiced Pumpkin, lentil & goats cheese salad (V)

Traditional crayfish & prawn cocktail with avocado

MAINS

*Roasted crown of turkey, pigs in blankets, chestnut and sage
stuffing, cranberry relish, roast potatoes & seasonal vegetables*
*Hoisin glazed salmon with ginger crème fraiche, served on a bed
of soy & ginger noodles*

*Roasted leg of Devon lamb on a bed of potato, aubergine &
tomato tian, serviced with lamb jus*

*Vegetable strudel with apricots & stilton, lemon infused green
bean rocket & basil oil*

DESSERTS

Traditional Christmas pudding with a brandy sauce

Christmas mixed fruit and sherry trifle

*Terry's chocolate orange mousse with Chantilly cream and a
wafer roll.*

LUNCH 2 COURSES £19.95 3 COURSES £24.95

DINNER 2 COURSES £24.95 3 COURSES £29.95