

£45 PER PERSON

INCLUDES ARTISAN BREAD & WHIPPED DEVON BUTTER

TO START

JERUSALEM ARTICHOKE VELOUTÉ (V)

Truffle oil, toasted hazelnuts, brioche crumb

SEARED BRIXHAM SCALLOPS (£3 SUPPLEMENT)

Cauliflower purée, pancetta crisp, apple gel

DEVON DUCK & GAME TERRINE

Clementine chutney, toasted sourdough, port reduction

SHARPHAM BRIE TARTLET (V)

Red onion confit, cranberry glaze, micro rocket

MAINS

ROAST DEVON BRONZE TURKEY BALLOTINE

Chestnut & apricot stuffing, confit leg croquette, duck fat roasties, sprout tops, rich jus

FILLET OF SOUTH HAMS BEEF (£6 SUPPLEMENT)

Celeriac dauphinoise, heritage carrots, red wine & bone marrow jus

ROASTED STONE BASS

Saffron fondant, samphire, shellfish bisque

WILD MUSHROOM & TRUFFLE PITHIVIER (V)

Buttered kale, parsnip purée, Madeira sauce

TO FINISH

TRADITIONAL CHRISTMAS PUDDING

Brandy anglaise, rum-soaked raisins

BAILEYS CHEESECAKE "BAUBLE"

Fig Compote, Raspberry Sorbet

VANILLA POACHED WILLIAMS PEAR

White chocolate Bread Pudding, Vanilla Ice-Cream

DARK CHOCOLATE FONDANT

Clotted Cream ice cream

OPTIONAL ADD-ONS

PETIT FOURS & COFFEE MULLED WINE RECEPTION WINE FLIGHT PAIRING