



CHRISTMAS PARTY MENU 2025

**£45 PER PERSON
INCLUDES ARTISAN BREAD &
WHIPPED DEVON BUTTER**

TO START

JERUSALEM ARTICHOKE VELOUTÉ

Truffle oil, toasted hazelnuts, brioche crumb. (V)

SEARED BRIXHAM SCALLOPS (£3 SUPPLEMENT)

Cauliflower purée, pancetta crisp, apple gel.

DEVON DUCK & GAME TERRINE

Clementine chutney, toasted sourdough, port reduction. (G)

SHARPHAM BRIE TARTLET

Red onion confit, cranberry glaze, micro rocket. (V)

MAINS

ROAST DEVON BRONZE TURKEY BALLOTINE

Chestnut & apricot stuffing, confit leg croquette,
duck fat roasties, sprout tops, rich jus. (G)

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

Buttered kale, parsnip purée, madeira sauce. (G) (V)

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

Allergen information:

(G) Gluten | (V) Vegetarian

(VG) Vegan | (GFa) Gluten Free Available

Disclaimer: Menu items are subject to availability and may sell out. We'll offer alternatives where possible. Descriptions may not list all ingredients. Please speak to a member of staff if you have allergies. We cannot guarantee dishes are nut-free. Fish may contain bones. All weights are approximate before cooking