

CHRISTMAS PARTY MENU

£55 PER PERSON

AVAILABLE FROM 28TH NOVEMBER

A specially curated Christmas Party Menu, available for groups of four or more.

NIBBLES

WARM BREAD & WHIPPED BUTTER

A freshly baked selection of breads with Devon whipped butter. (G) (M) (VG with tapenade)

STARTERS

OXTAIL & VENISON TERRINE

Homemade game terrine with local beetroot and pickled heritage carrots. (G) (SU)

WHIPPED DEVON GOAT'S CHEESE

Creamy whipped goat's cheese with roasted squash and toasted pine nuts. (NU)

DEVON CRAB & LANGOUSTINE

CANNELLONI (£3 supplement)

Crab and langoustine wrapped in pasta, served with pickled sea vegetables and a lightly spiced langoustine sauce.

(CR) (E) (G) (M) (MO)

ROASTED RED ONION & RADISH TARTE TATIN

Caramelised red onion and radish tart with rocket and pickled red onion salad. (G)

MAINS

STOUT-BRAISED DARTMOOR BEEF BLADE (£5 supplement)

Slow-cooked Dartmoor beef with truffle mashed potato, creamed winter greens and rich stout gravy. (M)

SALT-BAKED DEVON BEETROOT ROULADE

Beetroot roulade with pickled baby beetroot, chestnuts and sage. (VG)

ROAST KELLYBRONZE TURKEY

Traditional roast turkey with goose-fat roasties, apricot and chestnut stuffing, glazed parsnips, braised red cabbage and cranberry gravy. (G) (E) (M)

ROAST FILLET OF HAKE

Roasted hake with confit potatoes, leeks, mussels and Champagne caviar sauce. (MO) (SU) (M)

DESSERTS

CHRISTMAS PUDDING BAKED ALASKA

Christmas pudding parfait wrapped in torched meringue, served with cinnamon ice cream. (G) (E) (M)

DARK CHOCOLATE & CLEMENTINE DÉLICE

Rich chocolate and clementine dessert with orange sorbet. (VG) (NU)

SPICED FIG & FRANGIPANE TART

Almond and fig tart served with ginger ice cream. (NU) (G) (M) (E)

SELECTION OF BRITISH & CONTINENTAL CHEESES (£3 supplement)

Served with quince jelly, mulled wine chutney, walnuts and crackers. (M) (E) (G) (NU)

Disclaimer:

Menu items are subject to availability and may sell out. We will 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.

Allergen information:

(NU) Contains nuts - (G) Gluten - (V) Vegetarian (S) Soy - (SE) Sesame - (VG) Vegan - (F) Fish (GFa) Gluten free available - (E) Contains egg (MO) Molluscs - (CR) Crustaceans (SU) Sulphites - (PE) Peanuts - (M) Milk