

# FESTIVE MENU

ENJOY 2 COURSES FOR £17.95 OR 3 COURSES FOR £21.95

## ° ° ° STARTERS ° ° °

SANTA'S WARMING CREAM OF TOMATO SOUP  
With bread and butter (v)

TIGER PRAWNS IN GARLIC BUTTER  
With bread

WEST COUNTRY CRABCAKES  
With sweet chilli sauce

FIELD MUSHROOMS IN A GARLIC CREAM SAUCE  
Served with croutons (v)

BRANDIED CHICKEN LIVER PATE  
With salad, gooseberry chutney and toasted bread

## ° ° ° MAINS ° ° °

ROAST LOCAL TURKEY BREAST  
With beef dripping roasted potatoes, stuffing balls, chipolata sausage and cranberry sauce

ROAST LOCAL TOPSIDE OF BEEF  
With Yorkshire pudding, beef dripping roasted potatoes and horseradish sauce

GRILLED SEABASS FILLETS  
With tarragon cream sauce served with duchess creamed potatoes

NUT AND LENTIL ROAST  
with cranberry gravy and duchess creamed potatoes (v)

**All served with seasonal vegetables**

## ° ° ° DESSERTS ° ° °

FIGGY PUDDING  
Traditional Christmas pudding served with hot brandy sauce

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE

CHRISTMAS VANILLA CRÈME BRULEE  
With seasonal mincemeat and cinnamon

PROFITEROLES  
Filled with Devon cream covered with lashings of rich chocolate sauce

CHEESE & BISCUITS  
With Farmhouse Cheddar and Stilton cheese with apple chutney

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Tea or coffee

**Available lunchtimes and evenings Tuesday - Saturday throughout December up until the 22nd**

**PLEASE NOTE THAT THE MINIMUM PARTY SIZE ON TUESDAY & WEDNESDAY IS 6 PERSONS**

**PLEASE TELEPHONE 01363 85102 TO CHECK AVAILABILITY**

