

FESTIVE MENU

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

° ° ° STARTERS ° ° °

SANTA'S WARMING CREAM OF TOMATO SOUP
With bread wedge (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 (with the exception of Sunday lunchtime) throughout December up until the 23rd

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

PLEASE TELEPHONE 01363 85102 TO CHECK AVAILABILITY

