



CHRISTMAS MENU



SOMETHING TO START?

WINTER APEROL SPRITZ	10
EVERGREEN SPRITZ	10
LIMONCELLO SPRITZ	10

2 COURSES
31.50 Per Person

3 COURSES
38.50 Per Person

STARTERS

BLAKEWELL FISHERIES SMOKED SALMON
Devon crab, avo mayo, horseradish crème fraîche & apple.

GAME TERRINE
Venison, Heanton Pheasant, Partridge, Pear & white wine chutney.

MUSHROOM CROQUETTE
Black garlic mayo, citrus dressed peashoots.

ROASTED PUMPKIN & BUTTERNUT SOUP
Sage butter, lemon, cranberry & cinammon gremolata & organic bread.

MAINS

BUTTER BASTED ENGLISH TURKEY CROWN
Pork & apricot stuffing, pigs in blanket.

HERB CRUSTED CORNISH COD
Devon crab crushed new potatoes, Riesling beurre blanc.

BEETROOT WELLINGTON
Roasted woodland mushrooms port & redcurrant jus.

EXMOOR BEEF WELLINGTON
Port & redcurrant jus, roasted woodland mushrooms (min 2 people + 5.50pp)

FOR THE TABLE

BEEF FAT & ROSEMARY ROASTED BRAUNTON POTATOES.

CRISPY FRIED BRUSSELS IN VEGI XO

PARSNIPS IN ROSEMARY HOLLANDAISE WITH BALSAMIC REDUCTION

HONEY & CARAWAY GLAZED CARROTS

YORKSHIRE PUDDS

RED CABBAGE, PEAR & PORT

CITRUS DRESSED CHARRED CAVOLO NERO

DESSERTS

VANILLA PANNA COTTA
Mulled berry compote, fennel shortbread.

CHRISTMAS PUDDING
With Brandy Cream & Custard

BLACKCURRANT SORBET
With Sparkling Wine

CHEESE BOARD

+£11 per person

Devon blue, Sparkenhoe Red Leicester, Somerset brie, pear & white wine chutney, frozen grapes, crackers.



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LIMONCELLO SPRITZ

STARTERS

BLAKEWELL FISHERIES SMOKED SALMON
*Devon crab, avo mayo, horseradish crème
fraiche & apple.*

GAME TERRINE
*Venison, Heanton Pheasant, Partridge,
Pear & white wine chutney.*

MUSHROOM CROQUETTE
Black garlic mayo, citrus dressed peashoots.

ROASTED PUMPKIN & BUTTERNUT SOUP
*Sage butter, lemon, cranberry & cinammon
gremolata & organic bread.*

MAINS

BUTTER BASTED ENGLISH TURKEY CROWN
Pork & apricot stuffing, pigs in blanket.

HERB CRUSTED CORNISH COD
*Devon crab crushed new potatoes, Riesling
beurre blanc.*

BEETROOT WELLINGTON
*Roasted woodland mushrooms
port & redcurrant jus.*

EXMOOR BEEF WELLINGTON
*Port & redcurrant jus, roasted woodland
mushrooms (min 2 people)*

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BRAUNTON POTATOES.

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BLACKCURRANT SORBET
With Sparkling Wine

CHEESE BOARD

*Devon blue, Sparkenhoe Red Leicester,
Somerset brie, pear & white wine chutney,
frozen grapes, crackers.*