

Sample December Set Menu 2023

2 courses £28pp, 3 courses £32.95

Starters

Ham Hock, Picked Carrot & Mustard Terrine onion relish, watercress salad, toasted sourdough

Pea Mint & Basil Arancini almond pesto (VG)

Crab Ravioli brown butter, wilted spinach, tomato concass and lobster bisque

Parsnip & Apple Soup sourdough bread (V)

Main Courses

Roast Turkey, roast potatoes, pigs in blankets, Yorkshire pudding, stuffing, sprouts & chestnuts, braised red cabbage, crushed swede & gravy.

Venison Bourguignon smoked bacon, mushrooms, mash, maple roast carrots, kale.

Beetroot Wellington roast carrots, leeks & kale, Hasselback potatoes (VG)

Roasted Brixham Hake on a bed of leek & mushroom risotto, tomato butter & Italian cheese

Parsnip & Cranberry Nut roast potatoes, Yorkshire pudding, sprouts & chestnuts, braised red cabbage, crushed swede & gravy (V)

Puddings

Christmas Pudding, served with brandy butter, custard or toffee sauce (V)

Citrus Lemon Tart fresh berries, raspberry coulis (VG)

Dark Chocolate Mousse mixed berry compote, toasted granola & coconut (VG)

Winter Crème Brulee spiced set cream, caramelised sugar (V)

Fresh Berries & Sorbet raspberry & mango sorbets, with strawberries, blackberries & raspberries (VG)

Christmas sides and extra nibbles will also be available to order

Sample menu only. Dishes listed are subject to availability and therefore may change due to seasonality and/or supply