

Christmas party menu 2019

To Start

Celeriac soup, roast celeriac, chestnuts, bacon, home - made bread

Poached pheasant, chestnut & cranberry terrine,
hedgerow jelly, toast

Steamed River Exe mussels, shallots, garlic, white wine

Roast shallot & beetroot tarte tatin, goat's cheese

Main Course

Roast Castlemead turkey, traditional garnish

Fillet of Brixham sea bass, potato terrine, wilted greens, warm tartare sauce

Roast Crown Prince Pumpkin & watercress risotto, mascarpone, sage

Braised feather blade of Walter Rose beef, Savoy cabbage, roast, pureed & crisp root
vegetables

Dessert

Warm sticky date pudding, toffee sauce, vanilla ice cream

Espresso pannacotta, hazelnut ice cream

Chocolate mousse, clémentines, honeycomb

Duo of Artisan cheeses, homemade accompaniments

2 courses £27.50

3 courses £35.00

Our food is prepared in a kitchen where nuts, shellfish, gluten & other food allergens are present. Our menu descriptions do not include all the ingredients. If you have a food allergy or intolerance, please speak to a member of staff about your requirements