

Christmas Day

LUNCH

Glass of Prosecco on arrival

Amuse Bouche

Ham Hock Cube, Pumpernickel Bread.
Beetroot Cured Trout.
Stuffed Padron Peppers, Cream Cheese.

Starters

Cauliflower & Chestnut Soup, Homemade Parmesan Crostini, Herb
Infused Crème Fraiche.
Trio of Bird's Terrine, Goose, Duck, & Guinea Fowl.
Freshly Made Piccalilli, Brioche.
Smoked Haddock & Shrimp Timbale, Lightly Pickled Cured Cucumber,
Saffron.

Sorbet

Mulled Cider

Mains

Roasted Devon Turkey Crown, Pork & Apricot Stuffing, House Pigs
In Blankets, Rich Gravy.
Braised Lamb Shank, Red Wine Jus, Mint Vinaigrette.
Pan Roasted Monkfish, Tiger Prawns & Tomato Stew, Tenderstem,
Chorizo Crumb.
Wild Mushroom, Goats' Cheese & Butternut Squash Wellington,
Madeira Jus, Truffle Oil.

Accompanied with Goose Fat potatoes, Honey Roasted Parsnip & Heritage Carrots,
Sprouts (Lardons, Chestnut), Cauliflower Cheese.

Desserts

Christmas Pudding With Brandy Cream & Marzipan Holly.
Traditional Baked Clementine Cheesecake, Dried Cranberries,
Winterberry Sorbet.
Chocolate Trio, Milk Shell, Dark Ganache, White Chocolate &
Freeze-Dried Raspberry Crumb.

Mini Cheeseboard

3 Local Cheeses, Crackers, Chutney & Grapes
Yarg, Stilton, Brie

Tea & Coffee with mince pie

£110 per person

£20 per person deposit required to book, with the remaining balance and pre order
due by the 1st December 2024.