





Baked Camembert, Rosemary & Honey Drizzle, Focaccia Bread, Cranberry Sauce

Bloody Mary King Prawn Cocktail, Gem lettuce, Marie Rose Sauce, Tabasco, Lemon

Chicken Liver Pate, Sourdough Crostini, Red Onion Marmalade, Dressed leaves

Mains

Traditional Roast Turkey,Pigs in Blankets, Roast & Mashed Potato, Yorkshire Pudding, Sage & Onion Stuffing, Seasonal Vegetables & Rich Pan Gravy

Carrot & Spiced Marmalade Wellington, Roast & Mashed Potato, Yorkshire Pudding, Sage & Onion Stuffing, Seasonal Vegetables & Gravy

Pork and Apple Burger, Melted Blue Cheese, Crunchy Red Cabbage Slaw, Toasted Brioche, Rosemary
Seasoned Triple Cooked Chips

Pan Fried Salmon Fillet, Hollandaise & Dill Sauce, Creamed potatoes, Seasonal Vegetables

Desserts

Traditional Christmas Pudding With Brandy Sauce or Devon Custard

Chocolate & Orange Jaffa Dome, Pastry, Chocolate Orange Mousse, Vanilla Ice Cream

Creme Brulee, Shortbread Biscuit, Raspberries

Baileys Cheesecake, Digestive Biscuit Base, Cocoa Powder, Vanilla Ice Cream

Lemon & Raspberry Sorbet Bowl Vegan & GF options available - please ask a member of staff

2 Courses £25.95 / 3 Courses £29.95