



Christmas Menu



Starters

Roast Tomato and Basil Soup with Croutons and a Warm Locally Baked Roll

Smoked Salmon served with Horseradish Mayonnaise, Salad Garnish and Multi-grain Bread

Chicken Liver Pate with a splash of Brandy Served with Onion Marmalade and Multi-grain Toast

Main Courses

Roasted Devon Turkey with Chestnut Stuffing, Chipolatas wrapped in Bacon, Roast Potatoes and Seasonal Vegetables

Roast Rib of Beef with Yorkshire Puddings ,Roast Potatoes, Seasonal Vegetables and Creamed Horseradish Sauce

Roasted Vegetable Pie served with Cheesy Potato mash and Seasonal Vegetables or a Side Salad

Salmon Fillet, Marinated in White Wine and Herbs, Served with Dill and Lemon Mayonnaise, New Potatoes and Seasonal Vegetables

Desserts

Christmas Pudding with Local Cream and Brandy Sauce

Warm Chocolate Fudge Cake with Devon Clotted Cream

Tiramisu

Local Cheese Board with Oat Cakes and Cranberry Chutney

2 Courses £16.50

3 Courses £19.75

Fresh Coffee and Home Made Mince Pies **£3.00**