

Christmas Menu 2019

STARTER

Cream of Vegetable Soup
With a cheese scone and parsley **/**

Grilled Goats cheese salad
Walnuts beetroot with a balsamic dressing **/**

Smoked Mackerel Pate
With a horseradish cress dressing served with pumpkin rye bread ***

MAIN COURSE

Roast Devonshire Turkey Breast
Roasted potatoes, cranberry stuffing and 'pig in a blanket' and rich pan Gravy. ***

Roasted Pork Loin
Stuffed with apricot, leek and sage sausage meat, served with a brandy and orange jus. ***

Baked Brixham Hake
Set in a prawn bisque **/**

Truffle, Potato and Cornish Yarg Terrine
Finished with tomatoes, a sweet pepper sauce and salsa verdi oil ***

All served with vegetables

DESSERT

Traditional Christmas Pudding
Steeped in brandy for over 2 months **/**

Mulled Wine Jelly
With a plum and cinnamon ice cream **/**

Rich Chocolate Delice ***

Stem Ginger and Lemon cheesecake

West Country Cheese and Biscuits
With Devon Blue, Somerset Brie and a Farmhouse Cheddar

Fresh Filtered Coffee and Mint Chocolate Crisp to finish.