

CHRISTMAS PARTY MENU

Starters

- Smoked salmon, pickled fennel and pea shoot salad **GF**
Confit duck and prune ballotine, red onion marmalade, hazelnut salad **GFA**
Curried parsnip, ginger and coconut soup **GFA/VGN**
Roast beetroot, baked goats cheese, balsamic and rocket

The Main Event

- Roast turkey, apricot stuffing, smoked streaky wrapped chipolata, shredded sprouts with chestnuts, duck fat roast potatoes, Taylors cranberry sauce **GFA**
Butternut squash and mushroom filo parcel, sauteed potatoes, winter greens, roast shallot **VGN**
Braised Ox cheek, mash, spiced red cabbage, roast vegetables **GF**
All main courses are served with seasonal vegetables

Desserts

- Christmas pudding, brandy sauce, spiced caramelised pecan nuts **GFA**
Bailey's crème brulee, candied orange, chocolate shortbread **GF**
Winter berry vegan mess, fruit coulis, walnut brittle **GF/VGN**
Devon cheese board, oat cakes, Taylors chutney, fruits and nuts (Supplement £3) **GFA**

Freshly ground coffee and our homemade fudge!

V - Vegetarian/**GFA** - Gluten free alternative available/**VGN** - Vegan/**GF** - Gluten free

Available from the 1st December - 30th December

Lunch 12:00 - 14:00 2 courses £25, 3 courses £32

Evening 18:00 - 21:00 3 courses £32

Terms and Conditions

All bookings require pre-orders 10 days prior to your visit
A non-refundable £10 per person deposit is required upon reservation
The whole party must order from the Christmas party menu
We will always try to accommodate table preferences however we reserve the right to move your table if necessary
If not ordering from the set menu we still require deposits from parties of 6 during this period