

STEAMERS

# Christmas Menu

£45.00 for Three Courses £39.00 for Two Courses

#### **Starters**

Curried Parsnip Soup, Parsnip Crisps, Home Baked Bread (V/VG) Ham Hock Terrine, Spied Pear Chutney, Toasted Brioche Turkey Leg, Bacon & Brie Croquette, Cranberry Ketchup Creamy Wild Mushroom and Tarragon on Toast (VG) Smoked Salmon, Herb Crème Fraiche, Pickled Fennel, Soda Bread Pan Fried Scallops, Truffle Celeriac Puree, Bacon Crumb

## Main Course

Traditional Roasted Rolled Turkey, with all the Trimmings Roasted T-Boned Brill, Lemon Beurre Noisette, Roasted New Potatoes, Seasonal Greens Spiced Butternut Squash Wellington, Roasted Root Vegetables, Seasonal Greens (VG) Bacon Wrapped Pork Tenderloin, Dauphinoise Potatoes, Seasonal Vegetables, Cider & Wholegrain Mustard Cream Sauce.

Mushroom Tortellini, Mushroom Fricassee, Pickled Mushrooms (V)

## Desserts

Spiced Apple and Cranberry Crumble, with Custard (VG option available)

Warm Treacle Tart, with Clotted Cream and Winter Berries Traditional Christmas Pudding, Brandy Sauce Chocolate & Raspberry Torte, Chantilly Cream, Winter Berries (VG option available) Classic Sherry Trifle Selection of Devonshire Cheeses, Homemade Chutney, Grapes, Roasted Figs, Celery and Crackers

lection of Devonsnire Cheeses, Homemaae Chutney, Grapes, Koastea Figs, Celery and Cracker (Supplement +£3.00)

Selection of Artisan Ice-cream and Sorbets

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If you have any food allergies or intolerances: Please ask a member of staff if you require information on the ingredients in the food we serve. All our food is sourced as locally as possible. Some of the dishes may contain bones. Please note that all dishes are cooked fresh to order, so we kindly ask for your patience during busy periods.