

Starters

Chestnut & Mushroom soup

Warming and hearty chestnut and Portobello mushroom soup served with granary bread

Kiln roasted salmon

Kiln roasted salmon salad served with horseradish dressing

Game paté

Rich game pate served with caramelised William pears and wholemeal toast

Battered Devon Brie

Devon Brie in a light Cider batter with a pear, apple and chilli chutney

Main courses

Roasted boneless duck

Roast boneless duck with a spiced orange and Cognac sauce

Pumpkin Ravioli

Pumpkin and Goat's cheese ravioli served with a pine nut and sage cream

Pot roast beef rump

Pot roast rump of beef with shallots, bacon and red wine

Sauteéd cod filled

Sauteéd fillet of cod with tiger prawns and a Vermouth cream sauce

Desserts

Traditional Christmas Pudding

Traditional Christmas Pudding served with Brandy Butter

Chocolate Tart

Warm Chocolate Tart served with Clotted Cream or Ice cream

Selection of cheeses

Selection of local cheeses served with savoury biscuits and all the trimmings

Sticky Toffee Pudding

Sticky toffee pudding served with caramel sauce and Clotted Cream or Ice Cream

2 courses £22

3 courses £28