

30th December

MENU

Pumpkin & Potato Soup
Cinnamon Creme Fraiche, Parsnip Crisp

Breaded Mozzarella
Cranberry Chutney, Rocket Salad House Dressing

Mojito Cured Salmon
Lemon Mayonnaise, Samphire

Spiced Apple Jelly
Berry Compote, Fruit Pearls

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Roast Leg of Lamb
Mint Sauce & Redcurrant Jelly

Pan Fried Sea Bass Fillet
Orzo Pasta & Rocket Pesto, Roasted Cherry Tomato

Slow Braised Pork Rib
Sticky Glazed Red Cabbage, Cider & Apple Puree, Pork Reduction

Roasted Vegetable & Bean Loaf
Caramelized Onion Gravy

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Orange & Passion Fruit Tart
Strawberry Compote, Vanilla Ice Cream

Black Forest Roulade
Clotted Cream

Bramley Apple Pie
Vanilla Custard

Fresh Fruit Plate
Fresh Berries, Fruit Sorbet **VE? GF?**

Award Winning 'Yarde Farm' Ice Cream
3 Scoops of either: Vanilla, Chocolate, Strawberry,
Honeycomb or Lemon Sorbet

West Country Cheese & Biscuits
Sharpham Brie, Hawkrigde Blue, Quickes Mature Cheddar
Served with Savory Biscuits, Grapes, Celery,
Walnuts & Caramelized Onion Chutney

VE Vegan **VE?** Can be vegan, ask when ordering **V** Vegetarian **GF** Gluten Free **GF?** Can be gluten free ask when ordering

Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 kcal a day.

New Years Eve

DINNER MENU

Sweet Potato & Roasted Red Pepper Soup

Baked Bread Roll **VE GF?**

Prawn & Smoked Salmon Cocktail

Marie Rose Sauce, Shredded Lettuce, Cucumber,

Malted Brown Bloomer, Crevette **GF?**

Honeydew Melon & Midori Jelly

Mojito Coulis, Fresh Berries **VE GF**

Chilli & Lime Crab Cakes

Saffron Mayonnaise, Herb Oil

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Raspberry Sorbet

Prosecco Apple Coulis **VE GF**

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West Country Sirloin of Beef

Ox Tail Croquette, Madeira Sauce

Roast Duck Breast

Sweet Potato Fondant, Date Puree, Red Wine Reduction **GF**

Grilled Cod Loin

Elderflower & Lime Sauce **GF**

Broad Bean, Spinach & Pea Risotto

Parmesan Crisp, Rocket, Garlic Bread **VE GF?**

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Lemon Posset, Strawberry Jelly

Shortbread Biscuit

Chocolate Brownie

Chocolate Sauce **V**

Vanilla Cheesecake

Passion Fruit Coulis, Vanilla Ice Cream

Fresh Fruit Plate

Fresh Berries, Fruit Sorbet **VE? GF?**

Award Winning 'Yarde Farm' Ice Cream

3 Scoops of either: Vanilla, Chocolate, Strawberry, Honeycomb or Lemon Sorbet **GF?**

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West Country Cheese & Biscuits

Sharpham Brie, Devon Blue, Mature Cheddar.

Served with Savory Biscuits, Grapes, Celery, Walnuts, Onion Chutney **V GF?**

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Coffee & Mints

*Sample menu subject to change

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New Years Day

DINNER MENU

Cream of Tomato Soup
Basil Creme Fraiche, Herb Croutons

Honey Baked Figs & Goats Cheese
Pomegranate Molasses, Mint

Classic Prawn Cocktail
Prawns, Marie Rose Sauce, Shredded Lettuce,
Cucumber, Malted Brown Bloomer

Roasted Garlic & Three Cheese Croquette
Tomato & Spinach Vinaigrette

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Roast Leg of Lamb
Mint Sauce & Redcurrant Jelly

Garlic & Thyme Roasted Chicken Breast
Sweet Potato Mash, Port Reduction

Grilled Fillet of Salmon
Red Pepper & Tomato Gremolata, Tender Stem Broccoli, Herb Oil

Roasted Vegetable & Bean Loaf
Caramelized Onion Gravy

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Lemon Tart
Strawberry Compote, Clotted Cream

Dark Chocolate Cheesecake
Mint Chocolate Chip Ice Cream

Sticky Toffee Pudding
Vanilla Custard

Fresh Fruit Plate
Fresh Berries, Fruit Sorbet **VE? GF?**

Award Winning 'Yarde Farm' Ice Cream
3 Scoops of either: Vanilla, Chocolate, Strawberry,
Honeycomb or Lemon Sorbet

West Country Cheese & Biscuits
Sharpham Brie, Hawkrigde Blue, Quickee Mature Cheddar,
Served with Savory Biscuits, Grapes, Celery,
Walnuts & Caramelized Onion Chutney

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