

ROAST BUTTERNUT SQUASH & SWEET POTATO SOUP VE GF

Red Pepper Coulis, Sweet Potato Crisp

PRAWN, CRAYFISH & SMOKED SALMON GF?

Marie Rose Sauce, Lettuce, Cucumber, Malted Brown Bloomer c, G, E, D, SU, F, CR

SMOKED DUCK BREAST GF

Plum Puree, Pickled Blackberries, Herb Salad su

DUO OF MELON & CHARRED PLUMS VE GF

Fanned Cantaloupe Melon, Gin Marinated Honeydew Melon, Clementine & Cranberry Coulis su

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ROAST SIRLOIN OF BEEF GF?

Homemade Thyme-Scented Yorkshire Pudding, Beef Feather Blade Croquette $_{G,E,D,SU}$

ROAST FREE-RANGE DEVONSHIRE TURKEY GF

Bacon Roll, Cranberry & Sausage Stuffing 6, su

OVEN ROASTED SALMON SUPREME GF

Sauté Samphire, Tiger Prawns, Clam & Chive Volute F, CR, D, MO

WILD MUSHROOM & ROAST VEGETABLE WELLINGTON v

Onion Puree, Crispy Mushrooms, Thyme Gravy 50,6,50

CHARGRILLED VEGETABLE & GOATS CHEESE STACK GF

Vegetable Crisp, Herb Oil, Tomato & Dill Puree D

Roast Potato su, New Potatoes, Roasted Carrots, Honey Roasted Parsnips, Braised Red Cabbage su, Brussels Sprouts ${\tt D}$, Cauliflower and Broccoli Mornay ${\tt G}, {\tt D}, {\tt M}$

CHRISTMAS PUDDING

Brandy Sauce G, N, SU, D

MISSISSIPPI MUD PIE

Honeycomb, Black Cherry Coulis, Clotted Cream G, E, D, SO, SU, N, P

RASPBERRY PANNA COTTA V GF

White Chocolate Shard, Candied Mint Leaves, Mini Meringues D, E, SO

FRESH FRUIT PLATE V GF? VE?

Fresh Berries, Fruit Sorbet

WEST COUNTRY CHEESE & BISCUITS V GF?

Brie, Devon Blue, Mature Cheddar Served With Savoury Biscuits, Grapes, Celery, Walnuts, Onion Chutney N, G, D, C, E, S0

COFFEE & PETIT FOURS

*Menu subject to change. Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.