



Welcome with chilled glass of Prosecco, mixed olives, VG, *gf*

Prawn, lobster & avocado cocktail, bloody Mary sauce *gf*

Melon, winter berries, blood orange sorbet, pepper syrup, VG, *gf*

Creamy tarragon mushrooms on toasted sourdough, frisée leaf, V

Roast beetroot, whipped ricotta, herb oil & candied walnuts, V, *gf*

Smooth celeriac & apple soup, bloomer bread, VG, ask for *gf*

Chicken liver parfait, date & apple chutney, ask for *gf*

Hand carved British turkey breast & leg, pig in blanket, sage & apricot stuffing, cranberry sauce, roast potatoes, honey glazed parsnips, buttered sprouts, herbed carrot medley, ask for *gf*

Venison haunch steak, juniper red wine reduction, herb smooth mash, braised red cabbage with pancetta, root vegetable & garlic puree, *gf*

Loin of fresh cod, on a rich Basque style medley of tomato, chorizo, pepper, mussel & chickpeas with salsa verde, *gf*

Chestnut, mushroom, Wellington, sage & onion jus, carrot puree, VG

Linguini pasta, lentil Bolognese, spinach & Parmesan, V

Pavlova with berries & lemon curd, V, *gf*

Our homemade Christmas pudding, brandy butter, whisky custard sauce, V, ask for *gf*

Chocolate mousse, double cream, boozy cherries & flaked chocolate, V, *gf*

Winter spiced rum & orange marmalade cheesecake, citrus sauce, V, *gf*

Cut fresh fruit salad, with cream or ice cream, V, ask for VG, *gf*

Ice cream /sorbet, V, VG, ask for *gf*

Filter coffee / tea with handmade mince pies, V, ask for VG, ask for *gf*

*Inclusive*  
**£44 per person**

*menu is subject to change*

V, vegetarian diet

VG, vegan - plant diet

*gf.* gluten free dish

*The Brasserie*

AT THE CARLTON

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