

Menu

Christmas Eve Dinner



Fritto misto | skate knobs, monkfish & salmon in tempura batter, tomato & pepper sauce

Mushroom soup | thick, rich mushroom soup, served with warm bread, ?GF

Pork terrine | pressed chicken & pork, whisky soaked cranberries & pistachio

Melon & ham | sliced melon, balsamic glaze, Prosciutto ham, GF

Pear & blue cheese salad | chicory leaf, candied walnuts,
pear & Harbourne Blue cheese, GF

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Rump steak, tarragon butter | a prime West Country steak,
grilled with mushroom & tomato, watercress & triple cooked chips

Pork chop Milanese | a trimmed chop on the bone, breaded and served
with caper butter, courgette ribbons & herbs, skinny fries

Salmon fillet | fresh fillet of Scottish salmon, tomato & fennel ragout
& crushed new potatoes

Chicken & leek pie | fresh chicken & ham in a white wine & herb sauce,
topped with flaky pastry lid, s/w creamed potatoes & vegetable medley

Tagine | harissa spiced vegetable casserole, lemon couscous,
served with char-grilled cauliflower & pomegranate, ?GF, V, ?VG

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Chocolate tart | clotted cream, candied orange

Pavlova | thick Cornish cream, berries & passion fruit, V, GF

Fresh fruit salad | served with fresh cream or ice cream, VG, GF

Ice creams | selection of Yarde Farm ice creams & sorbets, GF, V & VG

Cheese plate | Harbourne Blue, Devon Oke & Devon Maid, crackers & grapes, ?GF