

## Christmas Eve Dinner Menu

- Welcome drink
- Three courses in The Brasserie

- Coffee and mince pies
- Tables from 6:15PM

Crispy breaded mushrooms, herb ranch dressing, V Smooth chicken liver parfait, toasted sourdough, ask for GF Butternut squash, carrot & ginger soup, served with freshly baked bread & butter, VG, ask for GF Chicory leaf, pear, blue cheese & candied walnut salad, V, ask for VG, GF Avocado, prawn, & smoked salmon, chive & lemon mayonnaise, GF Melon, blood orange sorbet & orange pepper syrup, VG, GF

Baked chicken supreme, smoked bacon cream sauce, cheesy mash, medley of Devon carrots, GF Roast hake fillet, mussel mild curry veloute, baby mids & parsley oil, GF Indonesian lamb rendang, jasmine rice, tomato onion salad & poppadums, GF Beer battered Devon fish, triple cooked chips, peas, tartare sauce, lemon & side salad

Pan fried venison steak, peppercorn sauce, roast vegetable medley, herb chip stack, GF Cranberry & lentil bake, herb cream, mini roasties, Devon carrots, VG, GF Baked chicken & ham pancake, skinny fries

Eton mess with berries & cream, V, GF

Fresh fruit salad served with fresh cream or ice cream, VG / V, GF South West cheese board, celery, pear chutney, biscuits, V, ask for VG, ask for GF Warm chocolate brownie, vanilla ice cream, honeycomb sprinkle Lemon posset, served with shortbread finger, V, ask for GF Styles Somerset ice cream / sorbet selection, V or VG, GF

suitable for vegetarians

VG suitable for vegans GF gluten free dish

Christmas Eve dinner is £30 per adult, £15 for children - we also have a separate Childrens Menu.

We require a deposit (non refundable) on booking of £10 per guest, and then the balance payment by 1st December 2022.

A pre-order is required at least 7 days before Christmas Eve. See our website for further information.





