

Festive Menu - two course lunch

Freshly baked bloomer / rolls, butter, olive oil, V/VG, ask for GF

Roast British turkey, with all the trimmings, including chipolata pigs in blanket, apricot & sage stuffing, real cranberry sauce & roast potatoes, Devon carrots & peas, *ask for* GF

Pan fried venison steak *cooked medium*, rich madeira jus, garlic parsnip puree, Dauphinoise potatoes, vegetable panache, GF

Chicken Chasseur, white wine, tarragon & tomato, pomme puree, glazed root vegetables

Roasted hake fillet, crushed new potatoes, tomato, chorizo & mussel broth, GF

Lentil & chestnut, nut roast, sweet red onion gravy, cranberry sauce, roast potatoes & trimmings, VG

Creamy butternut squash risotto, pomegranate & Feta cheese, V, GF

Our own traditional Christmas pudding, served with brandy butter & whisky sauce, V, ask for GF

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

Chocolate tart, golden honeycomb, salted caramel sauce

Meyer lemon & lime cheesecake, orange syrup, GF

Berry pavlova, whipped cream & meringue, V, GF

Styles ice creams or sorbets, V / VG, GF

Filter coffee with puff pastry mince pie & chocolates

## V suitable for vegetarians

VG suitable for vegans

GF gluten free dish

Our festive lunch menu is available daily from Friday 2nd December 2022. The inclusive price for all two courses, coffee, mince pies and chocolates is  $\pm$ 19.50 per person. We require a deposit on booking of  $\pm$ 10 per guest. If your table booking size is greater than six guests, a pre-order is needed, 72 hours before your meal time.

See our website for further information, including days and evenings when we operate party nights including

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