

Boxing Day Lunch Menu

Butternut squash, carrot & ginger soup, served with freshly baked bread & butter, VG, ask for GF
Baked chicken & ham pancake, Cheddar and cream gratin
Smooth chicken liver parfait, toasted sourdough, ask for GF
Classic prawn cocktail, Bloody Mary sauce, shredded leaf, ask for GF
Thai style fishcakes, red chilli jam, Asian slaw & miso dressing
Melon, blood orange sorbet & orange pepper syrup, VG, GF
Handmade Scotch egg, s/w piccalilli relish

Plaice fillet, mild curry velouté Devon mussels, new potatoes, vegetable ribbons, GF

Roast chicken, Madeira chicken gravy, pomme puree, glazed carrots, GF West Country rump steak, tomato, mushroom, triple cooked chips, peppercorn sauce, GF £4 supplement

Chicken Korma, Basmati rice, onion herb salad, GF

Confit duck leg, butterbean broth, Dauphinoise potato, wilted spinach, GF

Cranberry & lentil bake, herb cream, mini roasties, Devon carrots, VG, GF

Beer battered fish, triple cooked chips,
peas & tartare sauce, lemon & salad

Marmalade orange & lime cheesecake, GF

Banoffee pie, banana, dulce leche & cream, GF

Sticky toffee pudding, vanilla ice cream, V / VG, ask for GF

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

South West cheese board, celery, pear chutney, V, ask for VG, ask for GF

Lemon posset, served with shortbread finger, V, ask for GF

Ice cream / sorbet selection, V or VG, GF

Filter coffee with puff pastry mince pie

Two courses @ £24 Adult / £15 Child OR Three courses @ £30 Adult / £17 Child

V, vegetarian diet

VG, vegan - plant diet

GF, gluten free

