

Festive Menu

The
Carlton

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

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

Braised blade of West Country beef, ale & thyme gravy, pomme puree, roasted root vegetables, *gf*

Confit of Creedy Carver duck leg, potato galette, sour cherry reduction, artichoke puree. Za'atar spiced roast carrot, *gf*

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

Chestnut, spinach & mushroom, Wellington, herb gravy, cranberry sauce, roast Maris Piper potatoes, honey glazed parsnips, glazed sprouts, VG

Linguini pasta, lentil Bolognese, spinach & Parmesan, V

Pavlova with berries & dark fruit compote, V, *gf*

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

Chocolate delice, chocolate cream, boozy cherries, 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*

V vegetarian | VG vegan | *gf* gluten free

£29.50 per person

menu is subject to change

The Brasserie

AT THE CARLTON

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