

# CHRISTMAS

## MENU

### STARTERS

#### Chestnut soup

A creamy smooth chestnut soup served with crusty bread from Devonshire bakery

#### Pheasant and chicken liver parfait

Homemade parfait with pheasant breast served with toasted brioche

#### Butternut squash risotto

Creamy risotto topped with deep fried sage

### MAIN COURSES

#### Roast turkey parcels

Turkey breast served with chipolatas, herb roasted potatoes, homemade sage stuffing, winter vegetables and rich gravy

#### Roasted topside of beef

Topside of beef served with a homemade Yorkshire pudding, herb roasted potatoes, homemade sage stuffing, winter vegetables and rich gravy

#### Pan fried cod loin

Cod loin with purple potatoes, wilted spinach and samphire topped with hollandaise and artichoke crisps

#### Butternut squash risotto

Risotto topped with deep fried sage

### DESSERTS

#### Warm apple pie

served with homemade custard

#### Sticky toffee pudding

served with vanilla ice cream

#### Homemade Christmas pudding

served with brandy cream sauce

**2 Courses £15.95 - 3 Courses £19.95**

(Includes after dinner tea or coffee and mince pie)

