

Christmas Day

Amuse bouche

Truffle scented egg custard served with a Parma ham crisp

Starters

Duck and orange pate served with mixed leaves and
toasted homemade bread

Wild salmon carpaccio served with watercress and caper berries

Warm beetroot, goats cheese and walnut salad (v)

Oven baked camembert served with roasted garlic
and toasted baguette (v)

Palate Cleanser

Cranberry, orange and thyme sorbet

Main Courses

Traditional roasted turkey served with pistachio and apricot stuffing,
"pigs in blankets", roasted root vegetables and a red wine jus

Pan-fried pheasant breast and confit leg served with truffle scented
mashed potatoes and a red berry jus

Roasted Jurassic Coast striploin of beef served with Yorkshire
pudding, roasted root vegetables and a red wine jus

Lemon and caper roasted Brixham sole, served with saffron
crushed baby potatoes and sautéed samphire

Butternut squash and chestnut risotto, sage crisps and rocket (v)

Desserts

Traditional christmas pudding served with a brandy crème anglaise

Dark chocolate and mint marquise with Chantilly cream
and a berry compote

Mulled red wine poached pears served with a berry compote

Winter berry Eton mess served with Madagascar
vanilla ice cream

Local cheeseboard for your table

Coffee or a selection of teas with petit fours

All five courses £64.95

(a £20 non-refundable deposit per person required)

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