

Christmas Day Lunch 2018

# **Amuse Bouche**

Tropical Punch

#### Starters

Cream of Tomato, Coriander and Garlic Soup with Herb Croutons

Smoked Salmon & King Prawn Salad Served with a Lemon & Tarragon Dressing

Asparagus & Rocket
Served with Olive Oil and Balsamic Dip

Mozzarella & Sun Blushed Tomato Tartlet

### Refresher

Passion Fruit Sorbet

### Mains

Local Traditional Roast Turkey

Served with Crispy Goose Fat Roasted Potatoes, Chestnut & Sage Stuffing, Pigs in Blankets & Rich Red Wine Gravy

Devon Roasted Leg of Lamb

Served with Crispy Goose Fat Roasted Potatoes and Rosemary & Redcurrant Sauce

Oven Roasted Monk Fish Fillet
Served with Rice, Seasonal Vegetables and Shallot & Tarragon Hollandaise Sauce

The above are served with seasonal vegetables

Butternut Squash Chick Pea & Feta Parcel
Served with Buttered New Potatoes & Rocket Salad

# **Desserts**

Bitter Chocolate, Orange & Walnut Tartlet Served with Vanilla Pod Ice Cream

Traditional Christmas Pudding Served with Mulled Fruit Compote & Brandy Sauce

West Country Cheese Platter Served with Celery, Nuts, Grapes & Locally Made Chutney

> Warm Pineapple & Coconut Sponge Cake Served with Vanilla Pod Ice Cream

£35.50 per Person and £15.95 per child under 12 years\*
\*Deposit required on booking, £15.00 per Adult and £10.00 Per Child