



STARTERS

Devonshire Chicken and Vegetable Terrine glazed leaves and homemade green bean pickle

Cream of Leek and Potato Soup garnished with cheddar cheese croutons

MAIN COURSE

Hand Carved Roasted Breast of West Country Turkey herb stuffing, pigs in blankets, cranberry sauce, game chips and roast gravy

Grilled Fillet of Cod
white wine, prawn and fennel cream sauce

Mushroom and Vegetable Stroganoff served with braised rice

All served with seasonal vegetables

DESSERT

Traditional Christmas Pudding with a brandy cream sauce

Lemon Cheesecake served with chocolate sauce

Followed by Tea, Coffee & Chef's Homemade Fudge

Our food is prepared in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all that we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.

