# **Christmas Day**

**12:00 – 3:00pm**

Prosecco on arrival

Starters:

Sweet potato and ginger soup with sourdough croutons

Homemade thai crab cakes coated in panko breadcrumbs served with lotus root crisps and Asian salad

Mini beef wellington on celeriac and horseradish puree with a red wine glaze and parsnip crisps

Pallet cleanser:

Champagne sorbet with fresh raspberries

Mains:

Traditional Christmas dinner: choice of three bird roast or fore rib of Devon red beef with all the trimmings

Pan fried sea bass fillets served on lemon and pea shoot risotto with a prawn white wine and caper sauce

Roasted vegetables cranberry and brie pithivier with sauté potatoes and a port glaze

Desserts:

Pear tart tartan with crème fraiche and hazelnut praline

Melt in the middle chocolate pudding with clotted cream ice cream

Christmas pudding cheesecake with brandy flavored Chantilly cream

To finish:

Selection of local cheeses, biscuits, chutney, port and Christmas cake

**£60.00 per person**

**Kids under 15 £35.00 (2 course)**

**£15.00 deposit required upon booking.**

**All pre orders must be in by 18th December**

 **with any allergy requirements.**