

CHRISTMAS DAY LUNCH

STARTERS

Roasted Butternut Squash Soup
Pumpkin Seed Oil, Toasted Pumpkin Seeds

South Devon White Crab
Exmoor Caviar, Mille Feuille, Beetroot Gazpacho

Duck Liver Crème Brúlée Smoked Duck Breast, Fig Chutney, Toasted Brioche

MAIN COURSES

Roast Westcountry Breast of Turkey
Crispy Leg Croquette, Apricot Stuffing, Pigs in Blankets,
Festive Trimmings, Turkey Jus

Fillet of Halibut

Crab and Mascarpone Tortelloni, Leek Fondue, French Beans, Lobster Velouté

Roast Beef Fillet

Roast Potatoes, Spiced Red Cabbage, Honey & Thyme Roasted Carrots and Parsnips, Brussels Sprouts, Madeira Jus

> Lentil and Cashew Nut Roast Wild Mushroom Fricassée, Winter Vegetables

DESSERTS

Thurlestone Christmas Pudding Brandy Crème Anglaise, Candied Orange

Cherry Chocolate Tart
Whipped Boozy Cherry Ganache,
Chocolate Shavings

Westcountry Cheeseboard Homemade Chutney, Celery, Grapes, Crackers

Tea or Freshly Brewed Coffee
Mince pies

£125 PER PERSON



