Christmas Party Menu

Available 23/11/12 to 11/01/13



4 Courses 5 Courses £18.95 (Either starter or dessert with intermediate, main course & coffee) £22.95 (Starter, intermediate, main course, dessert & coffee)

Starters

Chestnut, Brie & Cranberry Stuffed Mushrooms with chargrilled bread, crisp leaves & reduced balsamic dressing (V)

Butternut Squash, Roasted Garlic & Caramelised Onion Soup served with crusty bread (V)

Baked Lobster & Brown Shrimp Pots with warm buttered toast & salad garnish

Warm, Fresh Clovelly Crab Tart with bistro salad

Christmas Game Terrine – Rabbit, pigeon, pheasant, partridge & grouse all infused with Winter spices, served with cranberry relish & croute's

Carpaccio Fillet of Beef served with rocket & parmesan shaving salad, finished with beetroot dressing

Confit of Wild Mushroom, Corn-fed Chicken & Pesto Risotto topped with rocket & parmesan shavings

Intermediate: Winter Berry & Champagne Sorbet

Mains

Local Roast Turkey Breast served with goose fat basted roast potatoes, sage, cranberry & onion stuffed turkey leg, pig in a blanket, homemade gravy & Christmas vegetable basket

Spiced Winter Vegetable Wellington served with roast potatoes, vegetable gravy & seasonal vegetables (V)

1/2 Rotisserie Roasted Duck served with fresh orange sauce, hand cut chips & bistro salad

Roasted Exmoor Sirloin served with dauphinoise potatoes, red wine jus & asparagus

Smokey Bacon Wrapped Pork Tenderloin Medallions served on dauphinoise potatoes, seasonal vegetables & wild mushroom jus

Crab Crusted Fillet of Seabass served on saffron mashed potatoes, baby braised leeks & shrimp sauce

Wild Mushroom, Spinach, Chestnut & 3 Cheese Risotto topped with truffle oil & crispy leeks (V)

Dessents

Winter Fruit Crumble with homemade English custard

Homemade Christmas Pudding with brandy cream

Chestnut & Chocolate Christmas Cheesecake

Festive Warm, Mulled, Poached Pear with sweet red wine syrup

Christmas Cheese (Stilton, Cranberry Wensleydale & Edam) served with crackers, grapes, spiced fruit relish, mixed fruit & nuts

Tea/Coffee & Mints