



Starters

Westcountry Cod and Garden Terrine

served with glazed leaves and a lemon and lime mayonnaise

Cream of Vine Tomato and Fresh Basil

soup served with a Cheddar cheese scone

Main Courses

Hand Carved Roasted Breast of West Country Turkey

with herb stuffing, pigs in blankets, cranberry sauce, game chips and roast gravy

Grilled Fillet of Hake with a white wine, mushroom and smoked bacon cream sauce

Vegetarian Roast Loaf sliced and served with red wine and garden vegetable gravy

Seasonal vegetables served with all main courses

Desserts

Christmas Pudding with a brandy cream sauce

Lemon Tart accompanied with a compote of berries

Followed by

Tea, coffee & 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.

