

Christmas 2026

PARTY NIGHT MENU

Starters

Sculpted Melon Spiral finished with a tart Winter berry glaze

Dartmouth Cod and Salmon Terrine served with glazed leaves and lemon and dill mayonnaise

Cream of Winter Vegetable Soup garnished with croutons

Main Courses

Hand carved Breast of Westcountry Turkey

with pigs in blankets, herb stuffing, cranberry sauce and gravy

Slow Roasted Loin of Pork

with crackling, apple sauce and an apricot and green peppercorn creamed gravy

Paupiette of Plaice and Pink Prawns

accompanied with a Champagne cream sauce

Vegetarian Roast Slice

accompanied with red wine and garden vegetable gravy

Seasonal vegetables served with all main courses

Desserts

Traditional Christmas Pudding served with a brandy cream sauce

Lemon Cheesecake with a mixed berry puree

Salted Caramel Slice accompanied by a chocolate sauce

Followed by

Tea, coffee and 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 us know if you have any allergies or intolerances.

Vegan & Gluten-free Menus Available

We kindly request that guests make their choices from one menu only, menus are not interchangeable. Pre-orders will be required. Please ask for details.