

Christmas 2025

PARTY NIGHT MENU

Starters

Devonshire Chicken and Ham Terrine

with glazed leaves and homemade piccalilli

Salad of Pink Prawns, winter leaves, cucumber, cherry tomatoes, croutons and a Marie-rose sauce

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 and roast gravy

Slow Pot-roasted Silverside of Devonshire Beef served with a whisky and green peppercorn sauce and an onion marmalade

Fillet of Cod topped with a soft dill crust set on a mussel, vegetable and cider chowder

Cauliflower, Cheese and Potato Cake bread crumbed and served with a vegetarian gravy

Seasonal vegetables served with all main courses

Desserts

Traditional Christmas Pudding served with a brandy cream sauce

Trio of Chocolate Truffles accompanied with a chocolate sauce

Eton Mess Slice with a winter berry puree

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.