

CHRISTMAS DAY LUNCH

£130.00 PER ADULT | £65.00 PER CHILD (UNDER 12 YEARS AND UNDER)

Make this a Christmas Day to remember! Get that festive feeling with a glass of Prosecco on arrival. Then savour a sensational five-course lunch that includes Christmas dishes and indulgent luxuries. For that extra treat, there's quality live entertainment. Lunches can be booked for 12.30pm, 1.00pm, and 1.30pm.

AMUSE BOUCHE

Apple and Bacon Arancini (GF DF *VG)

STARTERS

Trio of Seafood

Bok Choy, Saffron Aioli (GF, DF)

Pressed Ham Hock Terrine

Crackling, Piccalilli Gel, Micro Herb, Minted Pea
Crostini (*GF)

Pressed Tomato

Whipped Goats Cheese, Herb Tuile, Shallot and
Chive Vinaigrette (*VG GF)

SOUPS

Salmon and Crayfish Chowder (GF)

Wild Mushroom and Truffle Velouté (GF *DF *VG)

MAINS

Roast Crown of Devonshire Turkey, Pork, Apple and
Sage Stuffing, Pig in Blanket, Rich Pan Gravy, Roast
Potatoes and Christmas Vegetables (*GF DF)

Herb Roasted Beef Fillet, Prime Fillet of Beef rolled in
Fresh Herbs and Pancetta, Truffle Enhanced Beef Jus with
Chateau Potatoes, and Christmas Vegetables. (GF DF)

A Purse of Vegetable Bourguignon, Chateau
Potatoes, Christmas Vegetables, Red Wine and
Thyme Glaze (*GF *VG)

DESSERTS

Boozy Homemade Christmas Pudding

Clotted Cream Ice Cream, Brandy
Sauce and Fresh Berries (VG *DF)

Selection of Devonshire Cheeses

Water Biscuits, Chutney and
Cut Fruits (*GF)

Individual Chocolate and Black Cherry Tian

Kirsch Soaked Cherries and
Chocolate Garnish (*GF *DF)

TO FINISH - Coffee with Mini Mince Pies

GF - Gluten Free | *GF - Adapted for Gluten Free | DF - Dairy Free | *DF - Adapted for Dairy Free | VG - Vegan | *VG - Adapted for Vegan

