

CHRISTMAS DAY MENU 2026

Crusty Bread Roll and Salted Butter ★

TO START

Roasted Root Vegetable Soup, Topped with a Dollop of Creamy Crème Fraiche and Roasted Pumpkin Seeds ★ (v)

Wild and Chestnut Mushrooms in a Cognac Cream Sauce Smothered on Top of a Garlic and Herb Butter Ciabatta Slice★(v)

Salmon and Watercress Pâté Wrapped in Smoked Salmon on a Bed of Dressed Leaves. Served with Slices of Toasted Sourdough and a Horseradish Crème Fraiche ★ (v)

Camembert Baked with Rosemary and Garlic, Served on a Crouton then Drizzled with Honey, Accompanied by a Salad of Pomegranate and Walnut ★ (v)

Sparkling Melon Complimented by Strawberry and Mint Topped with a Ball of Mango Sorbet, Served alongside a Shot of either Prosecco or Lemonade to Pour Over ★ (v)

FOR MAIN COURSE

Traditionally Roasted Local Turkey

**Served with Pork and Chestnut Stuffing, Pigs n Blankets,
Yorkshire Pudding and a Cranberry Gravy ★**

Succulent Slices of Roast Beef

**Accompanied by a Pork and Chestnut Stuffing, Pigs n
Blankets, Yorkshire Pudding and a Red Wine Gravy ★**

Homemade Nut Roast or Vegetarian Quorn Roast

**Served with Sage and Onion Stuffing, Vegetarian Sausage,
Yorkshire Pudding and a Cranberry Gravy ★ (v)**

Hake with Garlic King Prawns

**Fillet of Hake Smothered in Garlic Butter and Topped with
King Prawns ★**

Goats Cheese and Butternut Squash Tartlet

**Topped with a Herb Crumb and accompanied by a Cream and
White Wine Sauce (v)**

**All Accompanied by Roast Potatoes, Cauliflower Cheese,
Roasted Parsnips Glazed with Honey and Wholegrain Mustard,
Buttered Carrots and Brussel Sprouts ★**

TO FINISH

Traditional Christmas Pudding Served with Creamy Brandy Sauce

Or a Selection of our Homemade Desserts: Cinnamon Apple Pie, Banoffee Pie, Lemon Meringue Pie, Baked Vanilla Cheesecake and Raspberry Compote

Or the Choice of Fudge Cake Served Warm or Cold

All Served with Clotted Cream, Ice Cream, Pouring Cream or Custard

Or Vanilla Ice Cream with Chocolate Sauce, Salcombe Dairy Honeycomb or Chocolate Orange Ice Cream, Salcombe Dairy Mango Sorbet

**Or a Trio of Cheese and Biscuits
Mature Cheddar, Blue Stilton and Creamy Brie Served with
Onion and Pineapple Chutney, Red Onion Marmalade, Grapes,
Apple & Celery**

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**Devon Roast Coffee Served with Cream and Dusted Warm
Mince Pies ★**

Adult £89

Child £39.95 Age 4 and under £19.95

CHRISTMAS DAY INFORMATION

★ - can be made Gluten Free upon request
(V) - Vegetarian
(CBV) - can be made Vegetarian upon request

GLUTEN FREE DESSERTS

- Syrup Sponge
- Sticky Toffee Pudding
- Hot Chocolate Pudding & Chocolate Sauce
- Chocolate Chip Brownies
- Sherry Fruit Trifle
- Banana Split
- Meringue Nest with Ice Cream, Cream & Fruit
- All Ice Creams / Sorbets / Ice Cream Sundaes (without wafer)

Children's Options

Children can order from the Menus above and receive smaller portions, when pre-ordering please state if it is a Childs Meal.

Alternatively, we would like Children to be happy so they are more than welcome to order;

Cream of Tomato Soup or Garlic Bread for a Starter and to pick anything from our Children's Menu below (this will be charged at Christmas Day price)

Cheesy Pasta Served with Salad and Bread

Spaghetti Bolognaise Served with Bread

CHOOSE ONE EACH FROM THE FOLLOWING

Chicken Breast Nuggets	Jacket Potato	Beans
Cheese and Tomato Pizza	Chips	Peas
100% Beef Burger in a Bun	New Potatoes	Salad
Cod Fillet Fish Fingers	Rice	Carrots
Wholemeal Breaded Scampi	Creamed Mash Potato	
Pork Sausages		