

Christmas

MENU

To Start

GOATS CHEESE TARTINE

Topped with prosciutto and honey roasted figs

HEIRLOOM TOMATO BRUSCHETTA (V)

Feta, Rocket and aged balsamic

SWEET POTATO, CARROT AND PARSNIP SOUP (V)

with creme fraiche and crusty bread

DUCK LIVER PARFAIT

chutney and brioche toast

The Main Event

ROAST TURKEY

Duck fat roast potatoes, chestnut stuffing & all the trimmings

VEGETARIAN WELLINGTON

A nutcrackers vegetarian delight!

PAN ROASTED SALMON

with bacon and mushroom stuffing & tender broccoli

FESTIVE OTTER BURGER

Dartmoor Beef Patty topped with Brie, Cranberry and Pigs in Blankets

Dessert

TRADITIONAL CHRISTMAS PUDDING

Brandy Sauce

STICKY TOFFEE PUDDING

rum raisin ice cream & Butterscotch sauce

BAKED LEMON CHEESECAKE

Lemon Curd & gin soaked blackberries

OTTER CHEESEBOARD

selection of cheese, chutney, oatcakes

Enjoy your enchanted Christmas feast!

2 COURSE £28

3 COURSE £35

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ALLERGENS?

IF YOU REQUIRE INFORMATION REGARDING THE PRESENCE OF ALLERGENS IN ANY OF OUR FOOD OR DRINK PLEASE ASK YOUR SERVER WHO WILL BE HAPPY TO HELP. WHILST A DISH MAY NOT CONTAIN A SPECIFIC ALLERGEN, DUE TO THE WIDE RANGE OF INGREDIENTS USED IN OUR KITCHEN FOOD MAY BE PREPARED IN THE PRESENCE OF INGREDIENTS THAT DO CONTAIN ALLERGENS

