

CHRISTMAS CARVERY MENU

*Scottish Smoked Salmon and North Atlantic Prawns
Served with a Lime and Chive Dressing and Brown Bread and Butter*

*Game Terrine Layers of Coarse Venison Pork and Duck Liver Topped with pieces of
Wild Boar Wrapped in Bacon with French Toast & Cumberland Sauce*

Chilled Cantaloupe Melon Slices with Fresh Fruits and a Winter Berry Compote

Homemade Winter Vegetable Soup with Pearl Barley and Butter Fried Croutons



FROM THE CARVERY

Roast Devonshire Beef with Yorkshire pudding Horseradish Sauce

Roast Devonshire Turkey with Seasoning and Chipolata Sausage

Pan Fried Fillet of Herb Crusted Sea Bass with a White Wine and Chervil Sauce

Baked Cranberry, Chestnut & Parsnip Loaf, Served with a Rich Seasonal Jus

*Accompanied with Roasted and Boiled Potatoes
Petit Pois, Baton Carrots and Brussels Sprouts*



Christmas Pudding With Clotted Cream

*Honeycomb and Caramel Cheesecake with a hint of Drambuie
On a Toffee Crumb Base With Clotted Cream*

*Tropical and Orchard Fresh Fruit Salad
Presented in a Crisp Tuile Basket with Clotted Cream*

*Mild Cheddar Cheese and Devon Blue Cheeses
Served with Grapes, Celery and a Selection of Biscuits*



Freshly Brewed Tea or Coffee with Mints



Special Christmas party accommodation rates available:

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| <i>Room only</i> | <i>£30.00 per person (Based on 2 sharing)</i> |
| <i>Bed & Breakfast</i> | <i>£35.00 per person (Based on 2 sharing)</i> |
| <i>Single Supplement £20.00</i> | |