



CHRISTMAS DAY 125

CANAPES

Thienot Brut Champagne NV & chefs canape selection

TO BEGIN

Roast parsnip and rosemary soup, cheesy scone, pesto, cumin butter (v)

Salcombe lobster cocktail, Marie rose, heritage tomato, avocado (gf)

TO FOLLOW

Devon farm roast turkey, stuffing, trimmings, gravy

Butternut squash wellington, goat's cheese, chestnut, spinach, trimmings (v)

Aged rump cap of Devon beef, trimmings, horseradish, gravy

TO CONTINUE

Christmas pudding, calvados custard, warm granola

Chocolate yule log, Valrhona 64% Manjari chocolate cremeux, Irish cream

TO FINISH

Shropshire blue, apple cake, Salcombe honey

COFFEE & SOMETHING SWEET

Vegetarian (v) Vegan (vg) Gluten Free (gf) Contains nuts (n)

All our food is prepared in the kitchen where nuts, gluten and other allergens are present,
and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.