



# CHRISTMAS DAY

## CANAPES

Thienot Brut Champagne NV & chefs canape selection

## TO BEGIN

Spiced cauliflower velouté (v)

Crème fraiche - bhaji scraps - chive

Gara gin cured salmon (gf)

Herb & watercress salad - pickled shallot - caper - horseradish crème fraiche

## TO FOLLOW

Roast Devon farm turkey

Served with pigs in blankets - duck fat roast potatoes - cranberry and pumpkin seed stuffing - honey glazed root vegetables - brussels sprouts roasted in a chestnut and bacon butter - braised spiced red cabbage - gravy

Butternut squash wellington (vg)

Golden cross goats' cheese - delicata squash - spinach and pinenut wellington - all the trimmings

## TO CONTINUE

Christmas pudding

Gara Christmas pudding - calvados custard - warm granola

White chocolate brulee

Passionfruit and white chocolate brulee - shortbread

## TO FINISH

Truffle baron bigod

Salcombe honey - lavosh

## COFFEE & SOMETHING SWEET

Vegetarian (v) Vegan (vg) Gluten Free (gf) 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

