

Christmas Day



REDUCE THE STRESS OF COOKING OVER THE FESTIVE SEASON AND LET US
PREPARE AND SERVE YOUR FOOD ON THE BIG DAY.

LUNCH 12:00- 14:30. PRE BOOKED TABLES ONLY

Starters

Brixham Crab Bisque with Lemon Croutons (GFO)
Potted Confit Duck Leg with Brioche Toast (DFO, GFO)
Twice Baked Cheddar Souffle and Fresh Chives (V)
Beetroot and Goats Cheese Tian with Walnuts and Baked Figs (V, GF, DFO)

Palette Cleanser

Pink Grapefruit Sorbet (V, GF, DF)

Mains

Turkey Crown, Roast Potatoes, Honey & Thyme Carrots and Parsnips, Pork & Apricot
Stuffing and Gravy (GFO, DF)

Wild Mushroom & Spinach Wellington with Roast Potatoes, Honey & Thyme Carrots and
Parsnips, Apricot Stuffing and Tarragon Gravy (GFO, DF)

Pan Seared Duck Breast, Duchess Potato, Braised Fennel, Butternut Squash Puree and
Cranberry Jus (GF, DF)

Baked Whole Seabass with Parsley New Potatoes, Purple Sprouting Broccoli and Salsa
Verde (GF)

Desserts

Traditional Christmas Pudding with Brandy Sauce (GFO, DF)
Lemon & Elderflower Posset with Shortbread (GFO)
Triple Chocolate Brownie with Clotted Cream and Macerated Raspberries (GFO, DFO)
Cheeseboard; Devon Blue, Smoked Glastonbury Cheddar and Somerset Brie served with
Tomato Chutney, Celery, Grapes and Crackers (GFO, V)

To Finish

Freshly Brewed Tea or Coffee, Mince Pies and Mints

£94.00
PER ADULT

£42.00
PER CHILD
12 YRS + UNDER

We require a £10 per person deposit at the time of booking to secure your table.
Final payments and pre orders are required no later than 27th November 2026

All deposits taken are non refundable or transferable.

We ask the lead booker to be responsible for collecting any payments and pre orders.

