

## Starters

### Carrot & Coriander Soup **V**

Served with mini breads & butter

### Smoked Salmon & Prawn Cocktail

Served with house lemon & caper aioli sauce, mini breads & butter

### Blue Cheese Soufflé **V**

Blacksticks Blue cheese creamy soufflé, fig & honey chutney & side salad

### Plum Brandy Liver Pâté

Wild boar liver pâté with plum brandy & apricot, served with a balsamic rocket salad, plum & apple chutney, mini breads & butter

### Burrata Cheese Balsamic Salad **V GF**

Mini Mozzarella cheese & tomato salad, pomegranate & balsamic glaze served with sourdough bloomer bread

## Mains

### Traditional Hand-Carved Roast Turkey

Hand-carved turkey breast, pork apple & cranberry stuffing, pigs in blankets, roast potatoes, Yorkshire pudding, honey glazed carrots & parsnips, Brussels sprouts, braised red cabbage, broccoli & gravy

### 10oz Ribeye Steak **GF** (£6.00 supplement)

A prime cut from the centre of the chuck with a tender & delicate flavour. Served with triple cooked chips, grilled vine tomatoes, onion rings & balsamic glazed rocket salad

**Add scallops for £5.00**

### Fillet of Seabass

Brixham market Seabass fillet, shallot white wine sauce, white truffle potato gratin, cherry vine tomatoes & butter blanched samphire

**Add scallops for £5.00**

### Slow Cooked Beef Short Rib **GF**

Served with creamy mash, Root veg medley & house merlot gravy

### Squash Brie & Beetroot Tart **V GF**

Truffle infused tart with roasted root veg & caramelised red onion chutney

### Festive Burger

100% beef burger served in a beer sourdough bun topped with sausage patty, brie, bacon, cranberry sauce, triple cooked chips & a beef dipping gravy

## Desserts

### Traditional Christmas Pudding

With brandy cream sauce (alcohol free)

### Blood Orange Tart

Served with vanilla ice-cream & orange glaze

### Sticky Toffee Speculoos **VB**

Served with vanilla ice-cream & chocolate sauce

### Chocolate Pear Crumble

Poached pear topped with chocolate & crumble served with chocolate ice-cream or custard

### Salted Caramel Cheesecake **VB GF**

Served with vanilla ice-cream

## To Finish

### Cheese & Biscuits **£8**

Cheese medley, grapes, apple chutney & a selection of biscuits

### Coffee & Mince Pies **GF** **£4**

Your choice of coffee & a mince pie

2 Courses **£30**

3 Courses **£36**

**Deposit per person £10.00**

**V** Suitable for Vegetarians. **VB** Suitable for Vegans. **GF** Gluten Free.

Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.