

SAMPLE CELEBRATION MENU

3 COURSES £35

STARTERS

BUTTERNUT & SAGE SOUP **PB**

Served with sourdough bread

**OVEN-BAKED CHEESY
GARLIC MUSHROOMS** **PB**

Served in a garlic and cheese sauce,
with ciabatta toasts

PANKO PRAWNS

Served with sunflower seed satay sauce

**VENISON & BEEF SHIN
TERRINE**

Served with onion relish, watercress salad,
and toasted sourdough

MAINS

ROAST TURKEY

Served with roast potatoes, seasonal
vegetables, Yorkshire pudding, and gravy

**PAN FRIED
PORK LOIN CHOP**

Served with buttered mash, a panache of
vegetables, and a cider and cream sauce

**PAN SEARED
BRIXHAM HAKE**

Served with crushed new potatoes, tender
stem broccoli, samphire, and a lightly
spiced velouté

**GRILLED VEGETABLE
& SUNDRIED TOMATO
TART** **PB**

Served with rosemary and garlic potatoes
and mixed leaves

**OUR VEGETARIAN
ROAST** **V**

Mixed seed, cranberry and vegetable loaf,
seasonal vegetables, roast potatoes, Yorkshire
pudding, and gravy
(plant-based option available)

PUDDINGS

CHRISTMAS PUDDING **V**

Served with brandy butter ice cream or custard

WARM APPLE PIE **V**

Served with custard

**TRIPLE CHOCOLATE
BROWNIE** **V**

Served with Madagascan vanilla ice cream

CINNAMON CHEESECAKE **PB**

Served with salted caramel ice cream

BERRIES & SORBET **PB**

Raspberry and mango sorbets, served with
mixed berries

Please be aware that this is a sample menu, and the dishes listed are subject to change based on availability, seasonality, and supply. Allergen and nutritional information will be provided with the final menus. We are unable to accept your preorder until this information is made available.

VEGETARIAN **V** made with vegetarian ingredients.

PLANT BASED **PB** made with plant based ingredients, but they may not be suitable for guests with milk or egg allergies.