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STARTERS

TORCHED MACKEREL

Served with pickled beetroot and horseradish crème fresh 296kcal

ROAST CAULIFLOWER SALAD PB

Served with coconut yoghurt sultanas, chickpeas, seeds, coriander, and pickled red onion 300kcal

ROASTED SQUASH & TRUFFLE SOUP v

Served with mature cheddar toasts 334kcal

BRESAOLA CARPACCIO

Served with crispy capers, lime, and Dijon vinaigrette 89kcal

MAINS

ROAST TURKEY

Served with roast potatoes, pigs in blankets, Yorkshire pudding, stuffing, sprouts, braised red cabbage, maple roast carrots, crushed swede, and gravy 1,110kcal

FILLET OF BEEF

Served pink with gratin potatoes, braised carrot, prosciutto wrapped tender stem broccoli, and a port wine jus 946kcal

STONE BASS

Served with wilted spinach and kale, creamy mashed potatoes, and a beurre blank sauce 1,163kcal

OUR VEGETARIAN ROAST **v**

Mixed seed, cranberry and vegetable loaf, seasonal vegetables, roast potatoes, Yorkshire pudding, and gravy (plant-based option available) 1,066kcal

MUSHROOM & CAMEMBERT WELLINGTON v

Served with tender stem broccoli, roast carrots, and rosemary and garlic potatoes 639kcal

GRILLED VEGETABLE & SUNDRIED TOMATO TART PB

Served with rosemary and garlic potatoes and mixed leaves 749kcal

PUDDINGS

CHRISTMAS PUDDING V

Served with brandy butter ice cream or custard 372kcal

APPLE TARTE TATIN V

Served with Madagascan vanilla ice cream 348kcal

CITRUS CHEESECAKE

A buttery biscuit base, topped with zingy citrus cream cheese and candied peel 532kcal

DARK CHOCOLATE MOUSSE PB

Served with mixed berry compote, toasted nut free granola, and toasted desiccated coconut 464kcal

WEST COUNTRY CHEESEBOARD V

Cornish Yarg, Dorset Blue Vinny and Somerset Capricorn Goats Cheese, served with water biscuits, grapes, onion relish, and quince jelly 489kcal

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ALLERGENS, KCAL & DIETARY REQUIREMENTS: For full details, scan the QR code on the pre-order sheet overleaf, or ask a team member for the allergen tablet, which provides information on Kcals, allergens, and cross-contamination risks. Please note that menu items may change due to seasonality and supply, and we will do our best to keep you informed of any changes in advance of your booking. Thank you for your understanding!





FOR CHILDREN 10 AND UNDER 3 COURSE £27

STARTERS

TOMATO SOUP **v**

Served with wholegrain bread $$^{237}\rm{kcal}$$

GARLIC CIABATTA **v**_{448kcal}

MAINS

CHILDREN'S ROAST TURKEY

Served with roast potatoes, stuffing, garden peas and carrots, Yorkshire pudding, and gravy 515kcal

SAUSAGE & MASH

Five chipolata sausages served with mashed potato, and peas or beans 801kcal

PLANT BURGER PB

A chargrilled mushroom patty, plant-based smoked Applewood cheese, our own burger sauce, and lettuce, all in a glazed bun. Served with skin-on-fries 877kcal

CHILDREN'S VEGETARIAN ROAST v

Served with garden peas and carrots, roast potatoes, Yorkshire pudding, and gravy 506kcal

SPICY SOUTHERN FRIED CHICKEN TENDERS

Served with skin-on fries 671kcal

FISH GOUJONS & CHUNKY CHIPS

Served with triple-cooked chips and garden peas or beans 619kcal

PUDDINGS

CHRISTMAS PUDDING V

Served with custard or toffee sauce 372kcal

MINI CHOCOLATE BROWNIE V

Served with Belgian chocolate ice cream and salted caramel sauce 422kcal

ICE CREAM & SORBETS

Choose three scoops from our range of Salcombe dairy ice cream **V** or sorbets **PB** Alternatively choose Jude's plant-based ice cream **PB** 230kcal

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CHRISTMAS DAY MENU PRE-ORDER FORM

Name:	Time Bool		Date Booked:	No. of Adults:	No. of Children:	
Email:		Mobile:				

NAME	ALLERGIES OR DIETARY REQUIREMENTS		STARTERS	MAINS	PUDDINGS
	Do you have any allergies or dietary requirements? If yes please provide more details in the boxes below.*		Select a starter:***	Select a main:***	Select a pudding:***
I.	Yes No	Specify:			
2.	Yes No	Specify:			
3.	Yes No	Specify:			
4.	Yes No	Specify:			
5.	Yes No	Specify:			
6.	Yes No	Specify:			
7.	Yes No	Specify:			
8.	Yes No	Specify:			
9.	Yes No	Specify:			
10.	Yes No	Specify:			
11.	Yes No	Specify:			
12.	Yes No	Specify:			

Make your Christmas celebration with us truly special! Select from the options below, and we'll be in touch to discuss adding festive extras to your visit:

PRE-ORDER FOR YOUR ARRIVAL:

PRE-ORDER WITH YOUR FOOD:

Winter inspired cocktails

Bread and olives

A glass of prosecco for each guest

Champagne to toast

Prosecco for your table

Bottles of wines

* As the lead booker you must inform us if a member of your party has a food intolerance or allergen.

By submitting this form on behalf of your party you are confirming the information you have provided us with is correct and that all members of your group have checked our allergen page online and are happy their meal choice suits their personal requirements

** Please note that the kids menu items are strictly for those under the age of 10



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