

SATURDAY MENU

Broccoli, Stilton & Salted Walnut Soup D SU C N P

Oak Smoked Salmon & Prawn Plate

Tomato & Brandy Mayonnaise

G E D SU SO S F CR

Local Game Terrine

Mustard Pickles, Port Jelly

G E D SU M SO S

Camembert, Fig & Onion Tart

Pink Peppercorn Cream

E G D SU

King Scallop and Prawns

In Thai Coconut Curry MO CR D SU C

Champagne Sorbet

Westcountry Beef Fillet Wellington

Chestnut Mushroom Duxelle, Roast Onion Purée,

Madeira Wine Sauce

G E D SU C

Roast Local Turkey

Confit Leg, Pork & Apricot Seasoning, Chipolata,

Cranberry Jam

D E D SU C

Grilled Sea Bass Fillets

Lobster Risotto, Pickled Apples, Sprout Leaves

F CR D SU C

Roasted Cauliflower

Butter Bean Purée, Chimichurri, Hazelnuts

All served with Hasselback Potatoes, Baby New Potatoes, Glazed Carrots, Honey Baked Parsnips, Button Sprouts

D SU

White Chocolate Cremeux

Red Cherries, Pistachio Biscotti

DSUNPGE

Eggnog Tart

Christmas Pudding Ice Cream

G E D SU SO N P

Festive Berry & Mulled Wine Mess

SU E D

Christmas Pudding

Brandy Cream Sauce

G E D SU N P SO

Ice Cream & Sorbet Selection

G D E N P SO

Westcountry Cheese Selection

Devon blue, Godminster Cheddar and Somerset Brie G E D SU C N P SO S

Fresh Fruit Salad

Pouring or Clotted Cream