

*December Lunch Menu*

*Broccoli Soup with Devon Blue Cheese Croutons (V)*

*Smoked Haddock and Spring Onion Fish Cake with Smoked Tomato Jam*

*Pressed Wild Game Terrine with Spiced Cranberry and Stem Ginger Chutney*

*Chef's Healthy Option ~ Feta Cheese Light tossed with Warm Steamed Potato, Wild Rocket Leaves, Pea Shoots, Roasted Pine Kernels and Asparagus Spears finished with Balsamic Glaze (V)*

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*Roasted Turkey Breast with Traditional Pork, Sage and Onion Stuffing, Chipolatas,*

*Goose Fat Roasted Potatoes and Winter Vegetables*

*Somerset Brie and Mango Parcels placed on a Spiced Potato Pancake with a Sweet Mango Salsa (V)*

*Toasted Sea Bass over Crushed Garlic Mids with a Twist of Tri Colour Roasted Peppers*

*Chef's Healthy Option ~ Poached Breast of Free Range Chicken served with a Light Tarragon Sauce, Steamed Baby Potatoes and Steamed Winter Vegetables*

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*Duo of Christmas Puddings wrapped in Wonton Pastry tossed in a Warm Cinnamon Sugar and served with Devon Clotted Cream Ice Cream*

*Dark Chocolate Tart with Chocolate Orange Ice Cream-*

*Turkish Delight Pannacotta served with Seasonal Berries*

*Chef's Healthy Option ~ Half Fat Sherry Trifle served with Ribbons of Dark Belgian Chocolate*

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*Selection of Tea or Coffee with Chef's Cinnamon Shortbread*

*For That Extra Touch*

*Amuse Bouche. £1.95*

*Intermediate Course. £1.95*

*Cheese Course £3.95*