

## CHRISTMAS DAY MENU

3 COURSES £95

### STARTERS

#### TORCHED MACKEREL

Served with pickled beetroot and horseradish crème fresh  
296kcal

#### ROASTED SQUASH & TRUFFLE SOUP **v**

Served with mature cheddar toasts  
334kcal

#### ROAST CAULIFLOWER SALAD **PB**

Served with coconut yoghurt sultanas, chickpeas, seeds, coriander, and pickled red onion  
309kcal

#### 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

#### OUR VEGETARIAN ROAST **v**

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

#### FILLET OF BEEF

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

#### MUSHROOM & CAMEMBERT WELLINGTON **v**

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

#### STONE BASS

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

#### 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

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.

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!

## CHILDREN'S CHRISTMAS DAY MENU

FOR CHILDREN 10 AND UNDER  
3 COURSE £27

### STARTERS

TOMATO SOUP **v**  
Served with wholegrain bread  
237kcal

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

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.

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# CHRISTMAS DAY MENU PRE-ORDER FORM

Name:	Time Booked:	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:**
1.	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:

Winter inspired  
cocktails

Bread  
and olives

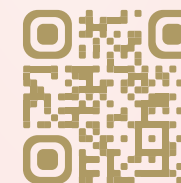
A glass of prosecco  
for each guest

## PRE-ORDER WITH YOUR FOOD:

Champagne  
toast

Prosecco for  
your table

Bottles  
of wines



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\* 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