Christmas Set Menu

Two Course £40 Three Course £50

Two course minimum



Freshly Baked Bread served warm
with West Country Butter
(dairy, gluten)

Starters

Creedy Carver, from Crediton

Duck Liver Parfait, Cranberry and Orange,
Toasted Sourdough
(gluten, dairy, egg, sulphites)

Celeriac and Apple Soup
(dairy, sulphites, celery)

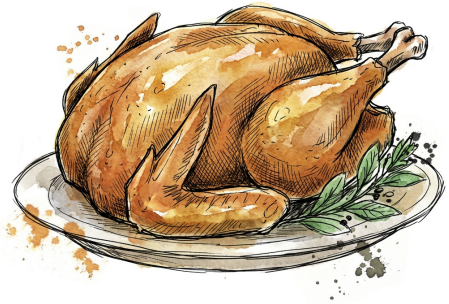


Flying Fish, from Cornwall

Cured Sea Trout, Beetroot, Pickled Apple, Dill
(fish, dairy, sulphites, gluten)

Goosemore Produce, from Devon

Mains



Locally Sourced Turkey, Pig in Blanket,
Sage and Onion Stuffing
(dairy, gluten, celery, sulphites)

Grilled Fillet of Sea Bass,
Saffron Braised Fennel, Beurre Blanc
(fish, dairy, celery, sulphites, mustard)



Dartmoor Farmers Beef

Sirloin Steak, Jerusalem Artichoke Puree,
Hazelnut & Truffle - *£5 supplement*
(dairy, celery, sulphites, nuts)

Mushroom and Celeriac Pithivier,
Roscoff Onion, Madeira Jus
(gluten, dairy, egg, celery, sulphites)

If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Alcoholic beverages are only available to people ages 18 or over. The hotel operates a challenge 25 policy.