

BOOKING FORM

Party Name

Address

Telephone

Email Address

Number in party Date of meal

Deposit (non-refundable).....£10 per person for Christmas Party menu
To be paid when booking made

Time of arrival

NAME	CHRISTMAS PARTY MENU										
	Curried Carrot and Swede Soup	Sausage en Croute	Smoked Salmon and Rocket	Traditional Roast Turkey	Braised Beef	Seafood Bouillabaisse	Butternut Squash	Christmas Pudding Tart	Chocolate Orange Brownie	Apple and Cinnamon Strudel	Cheese Board
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2025



It's a going to be a Gonk

CHRISTMAS

AT THE PASSAGE HOUSE INN TOPSHAM

Party Menu

Ferry Road, Topsham, Devon EX3 0JN | 01392 873653



Food Allergens and Intolerances: Before ordering, please speak to a member of staff about your requirements.

V = Vegetarian
 V* = Can be made Vegetarian
 Vg = Vegan
 Vg* = Can be made Vegan
 DF = Dairy Free
 DF* = Can be made Dairy Free
 GF = Gluten Free
 GF* = Can be made Gluten Free

Please write on the booking form if you require your meal to be vegan.

NOT IN CONJUNCTION WITH ANY OTHER OFFER



CHRISTMAS PARTY MENU

2 Courses £31.50 | 3 Courses £37.00

Available from 28 November 2025 to th 3rd January 2026.
 (Please note our kitchen will be closed on Christmas Day)

STARTERS

Curried Carrot and Swede Soup (V) (Vg*) (GF*)
 toasted pine nuts, cheese toasts and cream

Sausage en Croute with a Spiced Cranberry Relish (DF)
 sausage meat, spices and herbs, puff pastry with a dressed side salad

Smoked Salmon and Rocket (GF)
 beetroot, walnut and tomato salad with a yogurt and dill dressing

MAINS

Traditional Roast Turkey (GF*) (DF*)
 rosemary roasted potatoes, seasonal vegetables, pigs in blankets, sage and onion stuffing, Yorkshire pudding and gravy

Braised Beef with Cranberries and Spices (GF) (DF*)
 creamy mash potato, spring onion, buttered kale in a rich red wine and onion gravy

Seafood Bouillabaisse (GF*) (DF*)
 tomato, fennel, garlic and chilli fish stew with crusty bread and a rouille

Butternut Squash, Chickpea and Spinach Pie (V) (Vg*)
 roasted new potatoes, buttered garlic kale and a spiced butternut squash puree

DESSERTS

Christmas Pudding Tart
 brandy cream and toasted flaked almonds

Chocolate Orange Brownie & Vanilla Ice-Cream (GF)
 chocolate sauce, candied orange slices and honeycomb pieces

Apple and Cinnamon Strudel (Vg)
 blackberry & lemon compote and a blackcurrant sorbet

Why not swap your dessert for a Country Cheeses,
 Cheese Board for a £5 per person supplement