

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

PLEASE NOTE ANY ALLERGENS
OR MEAL PREFERENCES ON THE
BOOKING FORM.

CHRISTMAS PARTY MENU											
	FIG, BURRATA AND PROSCIUTTO TARTINE	ROASTED PARSNIP, CHESTNUT & BACON SOUP	SMOKED SALMON & PRawns	CHRISTMAS TURKEY	SLOW COOKED LAMB, ROSEMARY & CANNELLINI BEAN CASSEROLE	ROASTED BUTTERNUT SQUASH RISOTTO	HAKE FILLET	CHRISTMAS PUDDING	APPLE & CINNAMON TARTE TATIN	POACHED PEARS IN SPICED RED WINE	CHOCOLATE & HAZELNUT BROWNIE
Name											
TOTAL											
	STARTER			MAIN				DESSERT			



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Key:

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

Food allergens and intolerances: Before ordering, please speak to a member of our staff about your requirements.

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

CHRISTMAS PARTY MENU

2 Courses £30.00

3 Courses £35.00

Available from Friday 29th November to Sunday 29th December 2024
(Please note our kitchen will be closed on Christmas Day)

STARTER

Fig, Burrata and Prosciutto Tartine (GF*)

On toasted sourdough with a dressed rocket salad and balsamic glaze

Roasted Parsnip & Chestnut Soup (V*) (Vg*) (GF*)

Topped with crispy bacon lardons and served with warm sourdough

Smoked Salmon and Prawns (GF) (DF*)

On a bed of pickled slaw, horseradish cream and a lime vinaigrette salad

MAIN

Christmas Turkey (GF*) (DF*)

With rosemary roast potatoes, seasonal vegetables, pigs in blankets, sausage meat and sage stuffing, Yorkshire pudding and gravy

Slow Cooked Lamb, Rosemary and Cannellini Bean Casserole (GF) (DF*)

With wholegrain mustard mash and grilled tenderstem broccoli

Roasted Butternut Squash Risotto (V*) (Vg*)

In a butternut squash, chilli and coconut cream sauce with crispy sage and parmesan shavings

Hake Fillet with Beans and Greens (GF) (DF*)

Pan roasted in garlic butter and smoked paprika with cannellini beans, wilted spinach and a tomato chilli sauce

DESSERTS

Traditional Christmas Pudding (DF*)

With brandy Chantilly cream

Apple and Cinnamon Tarte Tatin

With salted caramel ice-cream and toffee sauce

Poached Pears in Spiced Red Wine (GF) (DF*)

With custard and blackberries

Chocolate and Hazelnut Brownie (GF*)

With chocolate sauce and hazelnut ice-cream

NOT IN CONJUNCTION WITH ANY OTHER OFFER