

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

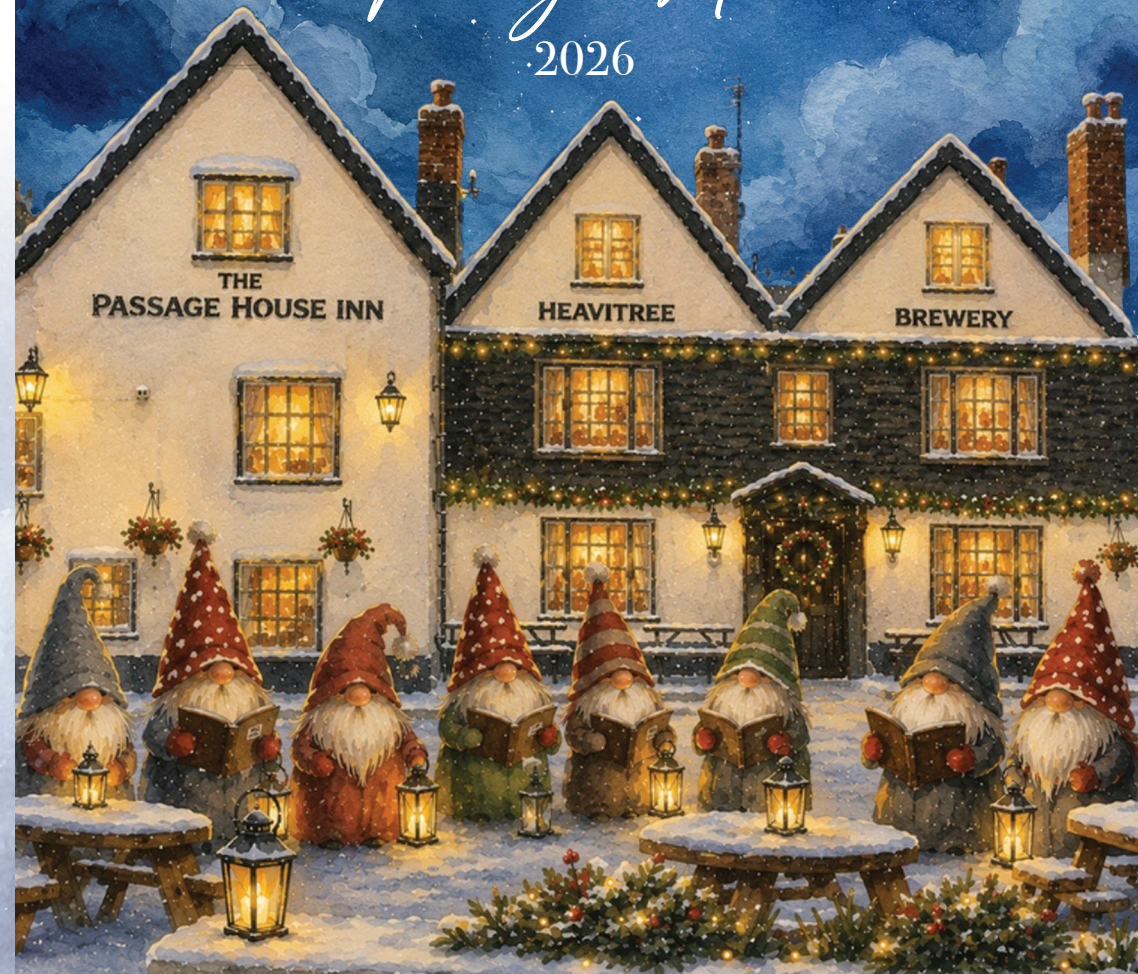
NAME	CHRISTMAS PARTY MENU										
	Roasted Spiced Parsnip & Apple Soup	Venison Croquettes	Smoked Salmon & Herb Tart	Roasted Butternut Squash & Feta	Traditional Roast Turkey	Rosemary Roasted Lamb Rump Steak	Curried Cod & Chickpeas	Parsnip, Sprout & Chestnut Stew	Traditional Christmas Pudding	Sticky Toffee Pudding	Black Forrest Trifle
TOTAL											
	STARTER				MAIN				DESSERT		



CHRISTMAS

Party Menu

2026



Ferry Road,*Topsham, Devon EX3 0JN-01392 873653



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 staff
about your requirements.

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



CHRISTMAS PARTY MENU

2 Courses - £31.50 | 3 Courses - £38.50

Available from Friday 28th November 2026 to Thursday 31st December 2026

(Please note the kitchen will not be open on Christmas Day)

STARTERS

Roasted Spiced Parsnip and Apple Soup (V) (Vg*) (GF*)

parsnip crisps and hazelnut oil

Venison Croquettes

cauliflower & miso puree, spiced cranberry & orange chutney

Smoked Salmon and Herb Tart

crème fraiche, lemon, dill, rocket and pickled red onions

Roasted Butternut Squash and Feta (V) (Vg*) (GF)

spiced cranberry & orange chutney, roasted rosemary shallots and rocket

MAINS

Traditional Roast Turkey (GF*) (DF*)

rosemary roasted potatoes, roasted vegetables, pigs in blankets,
sage and onion stuffing, Yorkshire pudding and gravy

Rosemary Roasted Lamb Rump Steak (DF*) (GF)

braised red cabbage, buttered mash potato, tenderstem broccoli and a mint gravy

Curried Cod and Chickpeas (DF*) (GF*)

tomatoes, ginger, onion, courgettes, garlic, coriander,
rosemary and sea salt focaccia

Parsnip, Sprout and Chestnut Stew (V) (Vg*) (GF)

pearl barley, leeks, thyme, baby onions, cider & sprout pesto

DESSERTS

Traditional Christmas Pudding

clotted cream and a brandy & butterscotch sauce

Sticky Toffee Pudding (GF)

spiced rum and orange infused dry fruits with clotted cream ice-cream

Black Forrest Trifle (GF)

chocolate custard, brownie chunks, cherries and whipped cream