

Sample Menu Only

FESTIVE MENU

*Feast your eyes
on our party menu,
it's that 'just one more'
time of year.*

3 Courses

To Start

- Spiced butternut squash soup, chestnut gremolata, sourdough (vg) 534kcal
- Devon crab & crayfish cocktail, chicory, radicchio, samphire, Bloody Mary sauce 187kcal
- Chicken liver parfait, apple & celeriac remoulade, pickles, sourdough 603kcal
- Heritage beetroot, winter leaves, pear, clementine & toasted chestnut salad (vg) 328kcal
- Smoked mackerel pâté, samphire butter, fennel, dill & watercress salad, sourdough 605kcal

Mains

- Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, cranberry sauce, gravy 1185kcal
- West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, horseradish sauce, gravy 1156kcal
- Truffled mushroom & chestnut pie, crushed winter roots, Brussels tops, gravy (vg) 1182kcal
- Hot smoked Hampshire ChalkStream trout salad, new potatoes, samphire, pickled onions, radish 652kcal
- Gressingham duck, butternut squash & apricot pie, crushed winter roots, Brussels tops, gravy 1233kcal

Puddings

- Christmas pudding, brandy butter ice cream (v) 526kcal
- Apple, fig & chestnut crumble, bay leaf custard (v) 674kcal
- St. Clement's treacle tart, stewed clementines, clotted cream (v) 611kcal
- Long Clawson Blue Stilton, Devonshire honey cake, truffle honey (v) 707kcal
- Spiced fig, cranberry & walnut syllabub (vg) 728kcal

For The Table

- Pigs in blankets 544kcal
- Maple roast heritage carrots (vg) 327kcal
- Cauliflower cheese (v) 510kcal
- Maple roast heritage squash (vg) 380kcal

*Dishes crafted to
serve 1-2 ppl*

