



# CHRISTMAS DAY

*A glass of Perrier Jouët Grand Brut NV on arrival*

## Starters

- Roast cauliflower soup, toasted chestnuts, sourdough (vg)
- Scottish langoustine & Devon crab cocktail, samphire, Bloody Mary sauce
  - Juniper & coriander crusted venison carpaccio,
  - Lincolnshire Poacher, pistachios, figs, rocket
- Salt-baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)
- Smoked duck breast, orange & watercress salad

*Jude's lemon sorbet*

## Mains

*All served with goose fat roast potatoes and honey roasted carrots & parsnips*

- Crown of English turkey, honey glazed gammon, roast duck breast, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots
- Pan-roasted halibut, salsify purée, braised leeks, samphire & wild mushrooms
- 6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, chestnut & orange béarnaise
- Butternut squash, chestnut mushroom & spinach Wellington, Jerusalem artichoke purée, sprouting cauliflower (vg)
- Slow-cooked beef, ale & parsnip suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy

## Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Salted chocolate, cranberry & pistachio tart, salted caramel ice cream
- Mulled quince, pear & fig tart, vanilla ice cream (vg)
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

*Coffee & Mince pie*

**Adult £80.00 Child £35.00**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

THEDEVONSHIREBALHAM.CO.UK

CHRISTMAS

2020



# PUSH THE SLEIGH OUT

*A table sharing option for you and your guests,  
served banquet style. Choose one dish from each section,  
for the ultimate Christmas feast. Minimum 4 people.*

**£100.00 per person**

## Starters

Beetroot hummus, lemon & parsley hummus, sourdough, red & white chicory,  
celery, figs, little gem & radishes (vg)

Dorset Coppa, Dorset cured pork loin, Cobble Lane saucisson,  
butterbean hummus, balsamic pickled onions, sourdough, olives,  
chicory, little gem & radishes

## Mains

Whole roast Gressingham duck, goose fat roast potatoes, creamed Brussel  
sprouts, crushed roots, Savoy cabbage, honey roasted parsnips, bread sauce,  
watercress, gravy

Roast Aberdeen Angus porterhouse, double egg Yorkshire pudding, goose fat  
roast potatoes, creamed Brussel sprouts, crushed roots, Savoy cabbage, honey  
roasted parsnips, horseradish cream, watercress, gravy

## Puddings

Christmas pudding, brandy butter ice cream & custard

Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie,  
quince jelly, celery, seeded crackers

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