

# Christmas Feast

£35 per person  
(£29 pp for two courses)

## Starters

- Curried parsnip soup, chestnut gremolata, toasted sourdough (vg) (453 kcal)
- South Coast scallops, Jerusalem artichoke purée, sea beets & smoked bacon (389 kcal)
- Exmoor beef carpaccio, Somerset Cheddar, capers (300 kcal)
- Vegan feta, roasted heritage squash, crispy sage (vg) (266 kcal)

## Mains

- Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussel sprouts, maple roast parsnip, pork, smoked bacon & chestnut stuffing, cranberry sauce, gravy (857 kcal)
- Exmoor rump of beef, goose fat roast potatoes, crushed winter roots, Brussel sprouts, maple roast parsnip, pork, smoked bacon & chestnut stuffing, horseradish sauce, gravy (972 kcal)
- Pan roast seabass, Cornish new potatoes, rainbow chard, samphire, Champagne beurre blanc (686 kcal)
- Heritage beetroot tart, toasted walnuts & chestnut gremolata (vg) (1248 kcal)
- Devon crab linguine, bacon & minced prawn ragu, parmesan, fine herbs (1014 kcal)

## Puddings

- Christmas pudding, brandy butter ice cream (v) (457 kcal)
- Salted chocolate, hazelnut & Kirsch cherry mousse (vg, gf) (550 kcal)
- Traditional lemon posset, meringue (v, gf) (454 kcal)
- Devon Blue, celery, quince jelly, seeded crispbread (v) (410 kcal)

*We're proud to be championing British farmers and producing fresh food sustainably.*

*When ordering your food and drink, please inform a member of the team if you have a food allergy or intolerance.*

*As part of the nature of fresh game, dishes may contain traces of shot. Provenance may vary subject to supply.*

*An adult's recommended daily calorie allowance is 2,000 kcal.*

*Tables of 4 or more are subject to a discretionary service charge of 12.5%.*