

In the beginning there were Bucks Fizz.....

And then to commence

To share

Home Made Focaccia
Home Made Anchoïade
Feta stuffed Piquanté Peppers

Trio of Seafood
*Atlantic king prawns, smoked mackerel paté
& Brixham crab on toast.*

Our own Course Cut Pork & Duck Terrine
served with cranberries & toasted sour dough.

Watercress Soup
with Cornish blue cheese.

Rose Harissa Cauliflower
with crispy onions.

Traditional Roast Turkey with Bread Sauce
bacon wrapped chipolatas, lemon and sage stuffing.

Roast Sirloin of Locally Reared Beef
with Yorkshire pudding and pan gravy.

Roast Vegetable & Mixed Nut Filo Strudel
with a rich Madeira sauce.

Fillet of Atlantic Cod
with a creamy crab sauce.

All mains are served with seasonal vegetables & roasties

Butler's Christmas Pudding
with brandy sauce.

*Please note: Some of our puds contains an old silver threepenny piece.
Good luck but don't break a tooth!*

Chocolate Platter
*home made brownie, boozy chocolate mousse, chocolate salami, and a
smooth white chocolate ice cream.*

Traditional Sherry Trifle
with whipped vanilla cream & strawberries.

Cheese and Biscuits
*Cropwell Bishop Stilton with fig chutney, Lincolnshire Poacher with tomato
compote, Brie de Meaux with grapes.*

Coffee
with home made mince pies and truffles.

Ninety Five pounds per person

*A discretionary 10% service charge will be added to your bill, all of which
goes to the staff. Please advise us of any allergies or dietary requirements.*

Christmas Day 2024