

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

*And then to commence*

## **To share**

**Home Made Sour Dough, Whipped Chicken Butter**  
**Aged Gruyere Gougeres**  
**Devils on Horseback**

\*\*\*\*\*

## **Trio of Seafood**

*Brixham crab on toast, lobster cocktail, smoked salmon mousse.*

## **Our own Duck Liver Parfait**

*orange & cranberry with toasted brioche.*

## **Cauliflower & Chestnut Soup**

*with sour dough.*

## **Salt Baked Celeriac**

*with truffle.*

\*\*\*\*\*

## **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.*

## **Pistachio & Cranberry Nut Roast**

*with mushroom & chilli.*

## **Butter Poached Halibut**

*with a shellfish fricassee.*

*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**

*white chocolate cheesecake with Ferrero Rocher, dark chocolate mousse with black cherry, milk chocolate parfait with macadamias.*

## **Traditional Sherry Trifle**

*with whipped vanilla cream & raspberry.*

## **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.*

*One Hundred 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 2025