

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

And then to commence

To start, to share

**Aged Beef Croustade, Smoked Mayonnaise
Parmesan & Pumpkin Gougères
Smoked Haddock croustade, Caviar**

Shellfish Cocktail

Brixham crab, lobster, langoustine with Marie rose & soda bread.

Our own Duck Liver Parfait

with Argen prunes, watercress & toasted brioche.

French Onion Soup

with Gruyère cheese and sour dough.

Leek & Ricotta tart

with truffle, hazelnuts & herb salad.

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.

Chestnut Roast

with wild mushroom & thyme.

Fillet of Turbot

with lobster mousseline, champagne & caviar butter 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!

Gâteau Opéra

with hazelnuts, coffee syrup & white chocolate ice cream.

Clementine Trifle

with gingerbread, vanilla & honey.

Brillat Savarin

with truffle, quince & oatcakes.

Coffee

with homemade mince pies and truffles.

One Hundred and Ten 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 2026