

Boxing Day

£35 per person | Children £20

Starters

Butternut squash soup, toasted hazlenuts,
warm bread roll (V) (GFO) Gl, Nu, Ce

Ham hock and pistachio terrine, apple purée, pickled shallots,
mustard vinaigrette, watercress Mu

Smoked haddock and dill rillettes, melba toast, mixed leaves (GFO) F, M, Gl
Red cabbage and paprika bubble and squeak, avocado, chilli flakes (Ve)

Mains

Baked cider and marmalade ham, buttered peas, crushed new potatoes,
Cumberland sauce Mu, M

Braised blade of beef, herb dumplings, confit carrot, braised red cabbage,
thyme jus M, SD

Cod fillets, braised broad beans, sprouts and bacon, fondant potato, white
wine sauce (GFO) F, Ce

Exmouth mussels, shallots, parsley and white wine cream sauce, sour dough
(GFO) Gl, M, Mo

Butternut squash and chickpea curry, fragrant rice served with a selection of
poppadoms, mango chutney, onion salad and mint yoghurt (Ve) S, Ce

Desserts

Christmas pudding served with brandy sauce (V) M

Gingerbread cheesecake, candied orange peel, orange sorbet (V) GL, M, E

Sticky toffee pudding served with vanilla ice cream (V) M

Raspberry, almond and sherry trifle (Ve) Gl, Nu, S

A selection of British cheeses served with homemade fruit chutney,
celery and biscuits Gl, M

(V) - suitable for vegetarians

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(GFO) - gluten free option available

ALLERGEN Information Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-
Peanuts, S-Soy, M-Milk, Nu-Nuts, Gl- Gluten, Se-Sesame, SD-Sulphur Dioxide,
L- Lupin flour, Mo-Molluscs, Mu-Mustard