



Christmas Devonian
6th & 13th December 2017

To Start

Tian of Salcombe Crab with Avocado, Lime and Coriander dressed with Crayfish, Rocket and local Chilli Sauce.

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Cream of Chestnut and Mushroom Soup topped with Stilton and Port Crostini.

Main Course

Butter Basted Local Turkey Breast, served with Traditional Roast Potatoes, Local Butchers Chipolata, Smoked Bacon, Homemade Bread Sauce and Rich Gravy, Homemade Cranberry Sauce to the side.

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Devon Seatrout, fillet roasted with Almonds and served on bed on Bashed Potatoes with Spinach and Nutmeg.

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Giant Field Mushroom filled with Spiced Butternut Squash, Greens and Pinenuts drizzled with Red Pesto Salsa.

Dessert

Traditional Christmas Pudding with Local Clotted Cream

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Decadent Dark Chocolate Torte with spiced Plums and Amoretti

Followed by Coffee and a Mince Pie

