



# CHRISTMAS DAY LUNCH MENU

## 25<sup>th</sup> DECEMBER 2019



*May we suggest a glass of chilled champagne before lunch @ £9.00  
or try one of our Christmas Cocktails @ £5.95*

### CHICKEN CURRY



*CRAB, APPLE AND WATERMELON SALAD  
with avocado puree and crab biscuit*

*ARTICHOKE BAVROISE  
with truffle mayonnaise and pickled pear*

*MUSHROOM, HAM AND EGG ON TOAST*



*HOMEMADE SLOE GIN SORBET  
with plum compote and lemon brittle*



*ROAST HOME REARED TURKEY  
served with chestnut stuffing, fresh cranberry and port compote and roast gravy*

*ROAST SIRLOIN OF DEVON BEEF  
with Yorkshire pudding and red wine gravy*

*SLOW COOKED SALMON  
with crushed smoked potato, shellfish, baby vegetables and saffron veloute*

*BRAISED MEDITERRANEAN VEGETABLE CRUMBLE  
with sautéed potatoes, artichoke, tomato and a red pepper essence*



*ONION DOUGHNUT  
with godminster cheddar mousse and pickled beetroot*





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### CHRISTMAS PUDDING

*served with brandy sauce and clotted cream*

### MANGO AND PASSIONFRUIT SET CREAM

*with coconut, pineapple and banana sorbet*

### DARK CHOCOLATE AND PRALINE GATEAUX

*with caramel sauce and cherry Bakewell ice cream*

### SELECTION OF HOMEMADE ICE CREAMS AND SORBETS



*Freshly Brewed Coffee with Petit Fours included*

*Espresso, latte and cappuccino available at the bar and charged accordingly. Liqueur Coffees £7.00*

### Dessert Wine

<i>Chateau Vari Monbazillac 2011, SW France</i>	£6.00	100ml glass
<i>Glorious juicy flavours of peach with hints of toffee and spice</i>	£19.00	375ml bottle
<i>Late Harvest Riesling 2013, Chile</i>	£8.00	100ml glass
<i>Intense fruit aromas; concentrated, fresh passion fruit</i>	£27.00	375ml bottle
<i>'Elysium' Black Muscat 2015, California</i>	£9.00	100ml glass
<i>Deep, black red – rose petal bouquet – rich and velvety</i>	£32.00	375ml bottle
<i>'Le Caillou'</i>	£9.00	100ml glass
<i>Very rare, 100% old vine 'late harvest' Grenache – unctuous, coffee-tinged</i>	£32.00	500ml bottle
<i>Petit Guiraud Sauternes 2011, Bordeaux</i>	£10.00	100ml glass
<i>Light gold, nose of honey, sweet ginger, apricot, peach and light mineral, medium body, round and smooth with pleasant acidity, sweet yet fresh finish</i>	£39.00	375ml bottle

### Port

<i>Churchill's Finest Reserve Port</i>	£4.00	50ml
<i>'Otima' 10 yr old Tawny Port</i>	£6.00	50ml
<i>Churchill's LBV Port</i>	£5.00	50ml
<i>Finest 5 yr Medium Rich Madeira</i>	£6.00	50ml

### Non Resident £95.00 per person

*Some of our foods may contain ingredients produced from genetically modified soya and/or maize (we rely on our suppliers for this information). Please ask a Manager if you require further assistance.*

