

**BOOK BEFORE  
31ST OCTOBER  
& RECEIVE  
A FESTIVE  
TREAT ON US**

**£25 GIFT VOUCHER  
FOR BOOKINGS OF  
10 OR MORE & £50  
FOR 20 OR MORE**

# CHRISTMAS DAY MENU

**5 COURSES FOR £59.95**

## STARTERS

### ROASTED PUMPKIN & LENTIL SOUP (V)

with crème fraîche and sourdough

### DUCK LIVER PARFAIT

with toasted brioche and Bramley apple & fig chutney

### SCOTTISH SMOKED SALMON & DEVON CRAB

with cured cucumber, lemon crème fraîche and sourdough

### MUSHROOM & BLUE CHEESE TARTLET (V)

with a creamy sauce

### CHERRY TOMATO & WHITE BALSAMIC TARTE TATIN (VE)

with rocket and pesto

### MIMOSA SORBET (V)

## MAINS

All of our main courses are served with roasted roots, braised cabbage and Brussels sprouts with chestnuts (A)

### ROAST TURKEY BREAST

served with roast potatoes, Cumberland pig-in-a-blanket, chestnut & cranberry stuffing and red wine jus

### ROAST SIRLOIN OF BEEF

with mushroom fricassée and Dauphinoise potatoes

### ROASTED COD LOIN

on cauliflower purée with cauliflower fritters and samphire

### ROASTED RUMP OF LAMB

with spiced aubergine caviar, Dauphinoise potatoes and a pomegranate & maple jus

### BUTTERNUT CHUTNEY, KALE & SMOKED VEGAN CHEESE TART (VE)

served with crispy beetroot & roast potatoes

## DESSERTS

### CHRISTMAS PUDDING (V)

with Jersey cream and amaretto custard

### DESSERT SELECTION (V)

warm chocolate brownie, glazed lemon tart and salted caramel profiterole, served with Bourbon vanilla ice cream

### APPLE, CHERRY & PLUM CRUMBLE TART (V)

with Bourbon vanilla ice cream

### BRITISH CHEESE BOARD (V)

Taw Valley Cheddar and Garstang Blue served with Fudge's biscuits, chutney and celery

### WARM POACHED PEAR (VE)

with coconut ice sorbet, candied fruits & pecans

### COFFEE, MINCE PIES & MACAROONS (A)

Please note the mince pies and macaroons contain nuts

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients.

Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. (V) = made with vegetarian ingredients (VE) = made with vegan ingredients (A) = contains alcohol

# CHRISTMAS DAY MENU BOOKING FORM

Name

Date of booking

Time of arrival

Email

Tel no

The Christmas Day Menu requires a £20 deposit per person at the time of booking. Booking is not confirmed until the deposit has been paid, deposits are non-refundable when cancellations are within 48 hours of booked date.

The remaining balance is required by the 15th December. Where table service is offered, a discretionary service charge of 10% will be added for parties of 8 or more. Just so you know we only use the contact details on this booking form to confirm all the details of your party, send your e-voucher and process and take a deposit. For more details on how we use your information, please visit our website.

To claim your Early Booking voucher, bookings must be confirmed and deposit paid by the 31st October 2018. Your e-voucher will be emailed to you and can be used at this pub against food and drink purchases between 2nd – 31st January 2019

Total number of guests

Deposit paid (£20 per guest) £

## CHRISTMAS DAY MENU PRE-ORDER FORM

Person's name	STARTERS					MAINS					DESSERTS						
Please list every party member here with their menu order below.	Roasted pumpkin & lentil soup																
	Duck liver parfait																
	Scottish smoked salmon & Devon crab																
	Mushroom & blue cheese tartlet																
	Cherry tomato & balsamic tarte tatin																
	Mimosa sorbet																
	Roast turkey breast																
	Roast sirloin of beef																
	Roasted cod loin																
	Roasted rump of lamb																
	Butternut chutney, kale & cheese tart																
	Christmas pudding																
	Apple, cherry & plum crumble tart																
	Dessert selection																
	Warm poached pear																
	British cheese board																
	Coffee, mince pies and macaroons																
Total																	