



CHRISTMAS MENU 2018

2 courses
£21.95

3 courses
£25.95

SERVING THURSDAY 29TH NOVEMBER - SATURDAY 22ND DECEMBER

STARTERS

Sweet Potato & Cardamom Soup,
Herb Oil, Crusty Bread

Devon Blue Cheese Cake, Toasted Oats,
Pickled Walnuts, Pear Crisps, Pea Shoots

Rock Inn Prawn Cocktail, Shredded Lettuce,
Spiced Marie Rose Sauce, Crusty Bread

Venison & Black Pudding Scotch Egg,
Pancetta Crumb, Celeriac Remoulade

River Exe Mussels, Pancetta, Shallots,
Sapphire & Cider Cream

Ham Hock, Chervil & Apple Terrine,
Pineapple Salsa, Toasted Brioche Loaf

MAINS

Roast Crown Of Turkey,
Glazed Pigs In Blankets,
Cranberry Sauce

Roast Sirloin Of Beef,
Yorkshire Pudding

Vegetable Wellington, Mushroom Duxelle,
Wilted Spinach, Beetroot & Bell Peppers
Wrapped In Puff Pasty, Squash Puree

*All Roasts Served With Traditional
Accompaniments*

Butter Poached Hake Fillet, Lemon & Chive
Hollandaise, Crispy Potato & Sapphire Nest

Herb Crusted Lamb Tenderloin, Shimeji
Mushroom, Beetroot & Pumpkin Fricassee,
Potato Fondant, Port & Mint Jus

Pan Roasted Guinea Fowl, Bubble &
Squeak Croquettes, Hogs In Blankets, Hispi
Cabbage, Port Jus



DESSERTS

Christmas Pudding, Crème Anglaise,
Red Currants

Blackberry & Apple Crumble, Coconut &
Oat Crumb, Cashew Crème Anglaise

Chefs Petit Fours, Espresso

Chocolate Orange Tart,
Torched Italian Meringue

Spiced Mascarpone Creme Brulee,
Brandy Soaked Blackberries

Regional Cheeses, Quince Jelly,
Whipped Poppy Seed Butter,
Charcoal & Oat Biscuits *(Supplement £2)*