



Book a two or three course option for your table.

Bloomer bread with butter / oil is included in either option; together with mince pies served with filter coffee or tea.

Prawn & avocado cocktail, GF

Blue cheese, pear, candied walnut salad, V, GF

Creamed mushroom on toasted herb sourdough, V

Smooth celeriac & apple soup, bloomer bread, VG, ask for GF

Chicken liver parfait, sultana & apple chutney, ask for GF

Duo of melon, berries, blood orange sorbet, VG, GF

Hand carved British turkey breast & leg, pig in blanket, apricot stuffing, cranberry & orange sauce, roast Maris Piper potatoes, honey glazed parsnips, buttered sprouts, herbed carrot medley, ask for GF

Venison haunch steak, blackberry reduction, Dauphinoise potatoes, parsnip puree, braised red cabbage with pancetta, GF

Pan fried Devon chicken supreme, citrus glaze, Parmentier potatoes, grapefruit white wine jus, GF

Grilled fillet of seabass & king prawns, tomato & warm potato salad, herb lemon butter, GF

Spinach, mushroom, chestnut Wellington, sage & onion jus, carrot puree, VG

Penne pasta chilli, tomato, Mascarpone sauce, V, ask for GF

Pavlova with berries & lemon curd, V, GF

Handmade Christmas pudding, brandy butter, orange whisky custard sauce, V, ask for GF

Cut fresh fruit salad, with cream or ice cream, V, ask for VG, GF

Iced honey parfait, pear & ginger, V, GF

Chocolate tart, honeycomb crumb, V

Ice cream /sorbet, V, VG, ask for GF

Filter coffee / tea with hand made mince pies, V, ask for VG, ask for GF

V, vegetarian diet

VG, vegan - plant diet

GF, gluten free

The Brasserie

AT THE CARLTON

Runnacleave Road
Ilfracombe EX34 8AR

01271 862446