

## Boxing Nay Lunch Menu

Welcome with chilled glass of Prosecco, mixed olives, VG, GF

Duo of melon, berries, blood orange sorbet, VG, GF
Smoked salmon, Duo of prawn & avocado, lime dressing, GF
Devon Blue cheese, chicory, pear, chive & candied walnut salad, V, GF
Creamed tarragon mushrooms on toasted herb sourdough, rocket salad, V
Butternut squash, carrot & ginger soup, bloomer bread, VG, ask for GF
Exmoor pork, chicken, whisky soaked cranberry & pistachio terrine
Chicken liver parfait, date & apple chutney, ask for GF

Book a two or three course option for your

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

West Country 8oz rump steak, mushroom, tomato, triple cooked chips, peppercorn sauce, GF

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

Panko breaded plaice goujons, garden peas, skinny fries, tartare sauce

Nut, mushroom & lentil roast, baby roast potatoes, onion thyme gravy, vegetable medley, VG, GF

Pan fried fillet of sea bream, prawn & mild curry velouté cream, buttered new potatoes, vegetable ribbons, GF

Chicken Korma curry, Basmati rice, tomato salad, poppadum, GF Penne pasta chilli, tomato, Mascarpone sauce, V, ask for GF

Little lemon posset, shortbread, lemon curd, V, ask for GF
Cut fresh fruit salad, with cream or ice cream, V, ask for VG, GF
Sticky toffee pudding, vanilla ice cream, toffee sauce, V
Sour cherry, chilli & pistachio chocolate brownie,
honeycomb, clotted cream, V

Meyer lemon marmalade, lime cheesecake

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

Two counse £25.00 per person

Three course £31.50 per person

V, vegetarian diet

VG, vegan - plant diet

GF, gluten free

