

Christmas Day Lunch

2023

Roasted Brussel Sprout & Cauliflower Soup gfo,dfo,veo
Toasted Chestnuts, Pancetta, Truffle Butter with a Homemade Bread Roll

Beetroot Cured Salmon Mousse gfo
Salmon Caviar & Caper Vinaigrette, Beetroot Cracker

Braised Pigs Cheek dfo,gfo
Smoked Bacon & Black Pudding Bonbon, Swede Mash, Jus

Smoked Pheasant Terrine gfo
Cranberries & Parma Ham, Fig Chutney & Walnut Loaf

Dartmoor Lodge Traditional Christmas Carvery gfo
Golden Turkey Crown, Sirloin of Beef, Pork Loin, Honey Glazed Gammon

28 Day Matured Beef Wellington
6oz Beef Fillet, Wild Mushroom Duxelle, Duchess Potato, Seasonal Vegetables, Jus

Luxury Fishcake gf
Smoked Haddock, Monkfish & Cod Fishcake, Creamed Leek & Queen Scallops

Wild Mushroom & Black Truffle Risotto ve
Walnut, Spinach, Wild Mushroom & Black Truffle. Balsamic & Garlic Roasted Sprouts

Spanakopita v
Sun blushed Tomato, Spinach, Leek & Feta Filo Tart. Heirloom Tomato & Olive Salsa

Traditional Steamed Christmas Pudding gfo, dfo, veo
Rich Brandy Sauce

Traditional Sherry Trifle v
Strawberry Jelly, Custard, Chantilly Cream, Popping Candy & Hundreds & Thousands

Marquise v, gf
Dark Chocolate & Forest Fruit Marquise, Berry Coulis

Selection of local Cheeses gfo
Selection of Local Cheeses, Crackers, Quince, Grapes & Compound Butter

Freshly Brewed Filter Coffee & Petit fours

