DECEMBER FESTIVE LUNCH MENU

OPEN EVERY THURSDAY, FRIDAY, SATURDAY

2 courses £32/ 3 courses £37

STARTERS

Celeriac velouté with truffle oil and garlic croutons (V)
Or
Smoked salmon Terrine with charred cucumber, keta caviar
Or
'Crab Duo ' - white Brixham crab with pickled ginger and soy,
Brown crab bruschetta with lemon and caper
(£6 supplement on set menu)
Or
Crispy ham hock and sweet potato croquette with
beetroot salad and truffle mayonnaise

MAINS

Roast breast of turkey with chestnut stuffing,
cranberry compote and sage jus
Or
Fillet of sea bass with fennel and black olive,
Red pepper coulis and basil oil
Or
Confit of duck with braised red cabbage, Cider sauce
Or
Pan fried scallops with a smoked salmon and Champagne sauce
(£7 supplement on set menu)
Or
Winter vegetable and potato gratin, parsnip crisps (V)

DESSERTS

Mulled wine pear and frangipan tart,
Candied orange and Christmas pudding ice cream
Or
Cinnamon creme brûlée with apple compote and calvados
Or
Selection of cheeses with biscuits and
apple and cider brandy chutney
Or
Affogato - vanilla ice cream with warm espresso

TEA & COFFEE

Tea, coffee or hot chocolate £5 + Brandy truffles - add £2