

DECEMBER FESTIVE LUNCH MENU

THURSDAY, FRIDAY & SATURDAY LUNCH THROUGHOUT DECEMBER

2 courses £32/ 3 courses £37

STARTERS

Celeriac velouté with chive oil and garlic croutons (V)

Or

Smoked salmon salad 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 Duck 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 a celeriac dauphinoise,

Roast chervil root, black truffle dressing

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,
Brandy sauce and cinnamon ice cream

Or

Pistachio creme brûlée with raspberry and candied orange

Or

Selection of cheeses with biscuits and
apple and cider brandy chutney

Or

Affogato - vanilla ice cream with warm espresso

