



Christmas Day Lunch

FIRST COURSE

Slow roasted French onion soup, Pitchfork Cheddar croûte **VG available**

Smoked salmon and king prawn parcel, saffron scented mayonnaise, baby herb salad **(GF)**

Chicken liver and Armagnac pâté, bitter orange chutney, savoury granola, toasted local sourdough

Lentil and cashew nut pâté, tarragon dressing, cranberry salad **(VG,CN)**

SECOND COURSE

Our meat is supplied by local butcher, Paul Shum, situated 2 miles from the Hall

Roasted breast of Paul Shum's Staffordshire turkey, H.C.H honey roasted vegetables, apricot and thyme stuffing, pigs in blankets, duck fat roast potatoes

Roasted sirloin of Paul Shum's local beef, Yorkshire pudding, creamed horseradish

Fillet of Brixham seabass, apple, fennel, celery, lobster sauce

Our fish is supplied by Ian Perkes, our fish merchant, based on the Devonshire coast, to ensure that we receive the freshest, finest and most sustainable seasonal choices.

Spiced cider squash, cranberry and onion pithivier, vine tomato compôte **(VG)**

THIRD COURSE

Traditional Christmas pudding, brandy sauce **VG available**

80% Chocolate and salted caramel mousse

Clementine and white chocolate bauble

Lemon meringue plate

FOURTH COURSE

Selection of regional English cheeses, figs, grapes, water biscuits **VG available**

FIFTH COURSE

Coffee, mince pies and petit fours

V - VEGETARIAN | VG - VEGAN | CN - CONTAINS NUTS

GF - DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN | DF - DOES NOT DIRECTLY CONTAIN DAIRY

Please speak to your server should you have any allergen or intolerance concerns. As our dishes are freshly prepared in-house, we may be able to amend meals to suit, however, due to the variety of produce in our kitchens, we cannot guarantee that any dish is free from potential allergens, including where indicated above. Fish dishes may contain small bones. Please note, the recommended daily intake for adults is 2000 kcal a day.