

Christmas Eve Dinner

THE MAGIC IS HERE



TO START

- Parsnip velouté, light curry oil, parsnip crisps (VG)
- H^{CF}H gin and honey cured salmon, dill emulsion, cucumber salad (GF)
- Confit duck and cranberry terrine, apple slaw, watercress salad (DF)
- Warm wild woodland mushroom and spinach tartlet, roasted baby plum tomatoes (VG)

TO FOLLOW

- Braised rump of Anslow lamb, double cream mashed potatoes, H^{CF}H honey roasted root vegetables, rosemary and redcurrant jus (GF)
- Herb-crusted loin of Brixham cod, green vegetable medley, saffron poached baby potatoes
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.
- Seared breast of Creedy Carver duck, crispy duck leg croquette, cherry jus lié
- Tempeh, cranberry and beluga lentil bake, topped with creamed potatoes, glazed root vegetables (VG)

TO FINISH

Apple and blackberry crumble, clotted cream ice cream (V, GF) VG available

Rich chocolate yule log, mince pie ice cream (V)

Eggnog panna cotta, spiced berry compôte,
Chantilly cream, nutmeg tuile

Selection of regional English cheese and biscuits



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.