



3 Courses, nibbles, coffee and fudge £32pp

Nibbles for the table

Olives (GF, V, VG) Warm sourdough with salted butter (GF*, V, VG*)
'Pigs in blankets' with chilli honey

To Start

Aromatic Cured Salmon (GF)
Caper berries, tattie scone, fresh horseradish cream

Wild Mushroom Crostini (GF*, VG*)
Sage butter, candied walnut

Dartmoor Venison Salad (GF)
Truffle honey, damson jam, chicory

Cauliflower Velouté (GF, V, VG)
Pickled cauliflower & crispy shallots

Mains

Thyme Butter Roasted Turkey (GF)
Dauphinoise, pear & sage stuffing, squash puree, tangled greens, jus

Butternut Squash & Chestnut Wellington (V, VG)
Dauphinoise, crispy kale, parsnip puree, tangled greens, jus

Lurcombe Beef (GF)
Dauphinoise, squash puree, tangled greens, jus

Roasted Jerusalem Artichoke (GF, V, VG*)
Labneh, artichoke crisp, dill caper dressing, chestnuts, tangled greens

Puddings

Clementine Panna Cotta *Amaretto biscuit & Toasted Almond*

Sticky Toffee Pudding *Butterscotch sauce & vanilla ice cream*

Dark Chocolate & Sea Salt Tart *Cardamon mascarpone*

Local Devon Cheeses (supplement £3)
Pickled celery, honeycomb, crackers

Coffee or Tea

Salted clotted cream fudge