



Christmas Day Luncheon Menu

Reception Drinks and Canapés

Choose From:

A Glass of Bubbly

Bucks Fizz

Fruit Juice

Olives and Nuts

Carrot and Coriander Soup

Classic Prawn Cocktail, Black King Tiger Prawn, Grissini

Chicken Liver Parfait, Spiced Red Onion Chutney, Brioche

Refresher Sorbet & Limoncello





Roast Devon Rosamondford Farm Turkey, Chestnut and Sage Stuffing, Pan Gravy, Honey & Wholegrain Mustard Chipolata, Parma Ham Crisp and Fresh Cranberry Sauce

Salmon Two Ways; Poached Fillet and Baked Filo Parcel of Smoked Salmon, Spinach and Herbs, with a Watercress & Lemon Crème Fraiche Dressing

Scottish Fillet of Beef, Peppered Crust, Red Wine Jus, Yorkshire Pudding

Twice Baked Smoked Cheese Soufflé, Red Onion Reduction, Cream Sauce

All of the above mains come with:

Roast Potatoes or New Potatoes, Leeks au Gratin, Brussels Sprouts with Crunchy Topping, Sticky Parsnips and Vichy Chantanay Carrots

Homemade Orestone Christmas Pudding,
Brandy Sauce, Ice Cream or Cream

Warm Lemon Meringue Pie, Blackberries, Blackberry Ice Cream

Chocolate Delice, Chocolate Soil, Strawberry Coulis, Peanut Brittle Salted Caramel Ice Cream, Strawberry

Selection of Sorbets and Dairy Ice Creams

Westcountry Cheeses, Crackers, Chutney, Fruits

Coffee or Tea, Petit Fours, Mince Pies

£110.00 per person

Please note a non-refundable deposit of 50% of the cost of the set menu per person is required to book

