



## Starters

*French Onion Soup served with a Cheddar Crouton*

*Wild Boar & Cognac Pate*

*Served with Cranberry & Raisin Bread finished with a Red Onion Marmalade*

*Prawn Bruschetta with Smoked Salmon, Smoked Halibut*

*Served with a Spicy Tomato Mayonnaise*

*Trio of Melon Balls Served with Fresh Figs & Parma Ham*

*Smoked Duck on a bed of Salad with a Raspberry dressing*

*finished with Crispy Pancetta*

## Mains

*Roast Sirloin of Beef with Yorkshire Pudding*

*Crown of West Country Turkey with Chestnut Stuffing & Pigs in Blankets*

*Confit Duck Leg and Pan Fried Duck Breast with Fondant Potato and a Sweet Plum Jus*

*Oven Roasted Salmon Supreme with Dauphinoise Potato and a Hollandaise Sauce*

*Cranberry & Brie Tart on A Bed Of Dauphinoise Potato with a Warm Cranberry Dressing & Micro Herbs (v)*

## Desserts

*Homemade Christmas Pudding with Brandy Sauce*

*Strawberry Pavlova*

*Sherry Trifle*

*Classic Crème Brulee served with Vanilla Ice Cream & a Strawberry Compote*

*Lemon Cheesecake With a Ginger Nut base served with Raspberry Coulis*

*West Country Cheeses With Homemade Chutneys, Grapes  
& Biscuits With Freshly Brewed Tea & Coffee*



# Christmas 2020 Christmas Day Lunch



Following Government Guidelines we can accommodate tables of up to 6 people maximum

FULL PAYMENT WILL BE REQUESTED AT TIME OF BOOKING.

Cheque Payable to Devoncourt Hotels Catering LTD

Children £50.00 per person (Aged 5-12) Children £30.00 per person (Aged Under 5)

Adult £85.00 Per Person