



CHRISTMAS DAY LUNCH MENU

CANAPÉS

Mackerel tartare, apple, horseradish
Pheasant croquette, red onion jam
Chestnut and beetroot tart (v)

AMUSE BOUCHE

Cream of mushroom, truffle chantilly (v)

STARTERS

Brixham picked crab

Lemon gel, herb emulsion, fennel cracker

Butternut squash tartare

Crispy capers, sage, toasted pumpkin seeds (v)

Venison carpaccio

Celeriac remoulade, cranberry dressing, confit egg yolk

Refresher

Blood orange and Champagne granita

MAIN COURSES

Turkey breast stuffed with sage, onion and garlic

Marinated turkey leg, pigs in blankets, cocotte potatoes, honey glazed carrots and parsnips, turkey jus

Roasted halibut fillet

Brown shrimps, samphire, salsify, lobster bisque

Artichoke and truffle vol au vent

Wild mushrooms, artichoke crisp, vin jaune sauce (v)

DESSERTS

White forest and cherry gateaux

Christmas pudding

Brandy butter, clementine and brandy sauce

Egg and nutmeg custard tart with cranberry compote

CHEESE COURSE

Quickes' oak smoked Cheddar, damson and plum jelly, charcoal wafer, green grapes

*Hand*PICKED
HOTELS

A discretionary service charge of 12.5% will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.