

Throughout December

Check out our 'CHRISTMAS SPECIALS' Board

CHRISTMAS EVE

Last Table Bookings 8.30pm

CHRISTMAS DAY

To confirm your booking, we require a deposit of £10 per person. A pre-order will be required no later than the 17th December. Please inform us of any special dietary requirements.

BOXING DAY

Hot Fork Buffet

12 noon - 6pm

Bookings only

NEW YEAR'S EVE

Food served 12 noon - 6pm

Bar open 'til late'

NEW YEAR'S DAY

Back by popular demand:

Devonshire Brunch

Served from 11am, last table, 2.45pm

Bar closing 6pm

Book early to avoid disappointment

Why not
add a liquor
(from £2.75) - a
perfect end to
your meal!

Christmas Day

Serving from 12.00, last table 3.00pm

£62.95

£29.95

for 5-12 yrs

STARTERS

Homemade Spicy Parsnip Soup

served with hand cut crusty bread

Lemonade Battered King Prawns & Calamari

served with sweet chilli sauce and salad

Breaded Brie Wedges

served with cranberry sauce and salad

Chicken, Smoked Bacon & Chorizo Salad

served with herb croutons and honey mustard vinaigrette

Orange Sorbet to refresh the palate

MAINS

Traditional Turkey - cooked low & slow

served with sausage wrapped in bacon, Yorkshire pudding, stuffing, roast potatoes and new potatoes

Lamb Shank

served with spring onion mash and red wine & rosemary gravy

Pan Fried Sea Bass

served with sweet potato puree, herb crushed new potatoes, mediterranean vegetables, topped with garlic butter and king prawns

Chicken Balmoral

chicken breast stuffed with black pudding wrapped in smoked bacon, served with whisky sauce and crushed new potatoes

Goat's Cheese, Spinach & Wild Mushroom Wellington

served with new potatoes

Above Served with: broccoli, carrots, cauliflower, Brussel sprouts and honey roast parsnips (excluding seabass)

DESSERTS

Traditional Christmas Pudding

served with brandy sauce

Homemade Chocolate Orange Cheesecake

served with cream or ice cream

Winter Berry Eaton Mess

crushed meringue, whipped cream and winter berries

Selection of Cheese & Biscuits

served with grapes, celery and homemade red onion chutney

Coffee & Mints