

BOXING DAY MENU

Let us take care of you on this special day, relax and enjoy sharing this wonderful feast with friends and family.

STARTERS

Roasted Parsnip & Carrot Soup {AGF/AVG}

Topped with crispy kale, crusty artisan bread, melted West Country cheddar, & cranberries.

Creedy Carver Smoked Duck Salad {GF}

Shredded carrot, cabbage, pickled mooli, cucumber & spring onion, nettle & ginger dressing.

Venison Carpaccio {GF}

Celeriac remoulade, black garlic oil, pickled grapes, watercress garnish.

Hand-dived Pan Seared Scallops {GF}

Sweet potato puree, wild samphire, white wine & champagne jus.

Vegan Beetroot Terrine {GF/VG}

Bulgar wheat, broad beans, Medjool date salad, crunchy pistachios garnished with lemon zest & mint leaves.

MAIN COURSES

Organic Devon Turkey {AGF}

Goose croquettes, pigs in blankets, cauliflower cheese, goose fat roasted potatoes, sauteed Brussels sprouts, honey roasted parsnips, marmalade infused carrots, cavolo nero, Winter greens, chestnut stuffing, double yolk Yorkshire pudding & our secret recipe gravy.

Flame Grilled Dartmoor reared 8 oz Sirloin {AGF}

Hand-cut thrice cooked chips, grilled oyster mushroom, roasted plum tomatoes, rocket & parmesan salad, onion rings & classic béarnaise sauce.

Brixham Skate Wing {AGF}

Black pepper & caper butter, king prawns wrapped in prosciutto, roasted hassleback new potatoes, winter greens & marmalade infused carrots.

Vegetable Wellington {VG}

Mushrooms, nuts, tomatoes, spinach, sage & thyme baked individually in puff pastry, port reduction, roast potatoes, cauliflower cheese, sauteed Brussels sprouts, honey roasted parsnips, marmalade-infused carrots, cavolo nero, winter greens, homemade chestnut stuffing, & our secret recipe vegetarian gravy.

PUDDINGS

Clementine posset {AGF}

Cranberry compote, cocoa wafer & champagne sorbet.

The Ley Arms Whiskey Mac trifle

Ginger, Whiskey & orange marmalade.

Traditional Christmas Pudding {AVG}

Brandy butter sauce.

A Selection of West Country Cheeses {AGF}

Quickes Cheddar, Sharpham Brie, Devon Blue & Cornish Yarg, Devon artisan biscuits, celery, crystallised walnuts, grapes, homemade chutney & quince jelly.

Adults – £75

Children – £40 {under 11 years}

Bookings start at 12 noon through 4pm. Deposits are required at the time of booking, Full payment and menu choice pre-order is to be made by December 4th. VEGAN OPTION IS NEEDED WITH PRE-ORDER