

# CHRISTMAS CELEBRATION MENU

Available 20th November until 30th December (Excluding Dec 25th & 26th)

## {DAY TIME & EVENING}

### STARTERS

#### Roasted Parsnip & Carrot Soup {AGF/VG}

*Served with warm crusty artisan bread  
& salted Devon butter.*

**£9.50**

#### Smoked Salmon Gravdax {AGF}

*Dill & mustard crème fraîche,  
pickled kohlrabi, beetroot  
& granary bread.*

**£9.50**

### MAIN COURSES

#### Organic Traditional Roast Devon Turkey {AGF}

*Served with crispy duck fat roasted potatoes, Brussels sprouts, honey roasted parsnips, orange infused carrots, Winter greens, spiced red cabbage, sage & onion stuffing, pigs in blanket & red wine gravy.*

**£19.00**

#### Gourmet Mushroom & Winter Vegetable Nut Roast {AGF}

*Served with crispy roasted potatoes, Brussels sprout, honey roasted parsnips, orange infused carrots, Winter greens, spiced red cabbage & red onion gravy.*

**£18.00**

### PUDDINGS

#### The Ley Christmas Pudding {AGF}

*Brandy butter sauce.*

**£9.50**

#### Mulled Wine, Bramley Apple & Winter Berry Crumble {AGF/VG}

*Homemade vanilla custard.*

**£9.50**

## {DAY TIME ONLY}

#### Large Gourmet Roast Turkey Club Sandwich {AGF}

*Turkey breast, bacon, brie, cranberry sauce, mayonnaise, lettuce & tomato. Hand-cut local granary bread, salad & vegetable crisp garnish, (Big enough to share!)*

**£14.00**

#### Mince Pies

*with a dollop of  
Devon Clotted Cream!*

**£7.00**

The above Christmas celebration specials are in addition to our extensive main menu. No need to pre-order & no deposit is required for under ten guests. Booking, deposit & Pre-order is required for groups sizes of ten people and over. We politely ask on bookings of ten and above the party organiser collects payment as a whole, rather than each guest paying individually.