

CHRISTMAS DAY MENU

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

WELCOME DRINK

Kir Royale

SELECTION OF FESTIVE CANAPÉS

Vegan option available upon request by 4th December

West Country Pork & Cranberry Sausage Rolls [AV]

Mustard dressing.

Baked Fig Stuffed with Somerset Goat Cheese [V]

Honey & black pepper dressing.

King Prawns in Prosciutto Blankets [GF]

Sweet chilli drizzle.

Sage & Anchovy Crispy Bites

MAINS

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 Tomahawk
32oz min – to share [AGF]

Hand-cut thrice cooked chips, grilled oyster mushroom, roasted plum tomatoes, rocket & parmesan salad, onion rings & classic béarnaise sauce. (Non-sharing option T-Bone).

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, individually baked in puff pastry, port reduction, roast potatoes, cauliflower cheese, sauteed Brussel sprouts, honey roasted parsnips, marmalade-infused carrots, cavolo nero, Winter greens, homemade chestnut stuffing, & our secret vegetarian gravy.

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]

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

PUDDINGS

Clementine posset [AGF]

Cranberry compote, cocoa wafer & champagne sorbet.

The Ley Arms Whiskey Mac trifle

Ginger, Whiskey & orange marmalade.

Traditional Christmas Pudding [AVG][AGF]

With brandy butter sauce.

A Selection of West Country Cheeses [AGF]

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

TO FINISH

Devon roasted coffee

Brandy sauce Baklava [AVG]

Adults – £125

Children – £65 {under 11 years}

Bookings start at 12 noon through 2pm. 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