

SUNDAY CHRISTMAS CELEBRATION MENU

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

**Our locally sourced lamb is replaced with Venison
on Sundays during the Winter months!**

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 fraiche,
pickled kohlrabi, beetroot
& granary bread.*

£9.50

MAIN COURSES

Organic Traditional Roast Devon Turkey {AGF}

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

£19.00

Slow Braised Devon Venison {AGF}

*Blackberry, juniper & port, crispy duck fat roasted
potatoes, Brussels sprouts, honey roasted parsnips,
orange infused carrots, Winter greens, spiced red
cabbage, sage & onion stuffing &
Yorkshire pudding.*

£19.00

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

Mince Pies *with a dollop of Devon Clotted Cream!*

£7.00

The above Christmas celebration specials are in addition to our main Roast 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.