



CHRISTMAS & NEW YEAR 2023

*A unique country pub, restaurant
& boutique guest accommodation*

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 Gravadlax {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.

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.

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 hasselback 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}
Bulgar 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

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 hasselback 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

NEW YEAR'S EVE GOURMET BANQUET

RED CARPET DRESS TO IMPRESS FANCY DRESS

Do we have a special evening planned for you! Our chefs will be serving you the most delicious gourmet banquet. Followed by a disco!

Welcome Drink upon arrival

West Country Chicken Coq Au Vin

Devon Beef Cobbler

Honey glazed roasted Devon Gammon

Vegetarian Chili {VG}

Bacon Leek & Gruyère Tart {AVG}

Kenn Valley Lamb &
Mint Sausage Rolls

Dressed prime side of Scottish salmon

King Prawn Cocktail

Vegetarian Moussaka {V}

Celeriac remoulade {VG}

Village dressed Salad {VG}

Potato Dauphinoise

Bulgar wheat salad {VG}

Roasted Hasselback Potatoes {V}

Roasted Village Seasonal Vegetables {V}

A selection of West Country Cheeses

fruit, chutney & artisan crackers

Farmhouse Breads &
Salted Devon Butter {AGF}

Croquembouche Chocolate Profiterole
Mountain!

Sticky Toffee Pudding

Lemon Cheesecake

Sherry Trifle

Chocolate Orange Brownie {VG}

Ticket price – £45

Banquet will be served from 7pm to 9pm.

Deposits are required at the time of booking; Full payment is to be made by December 15th.

RELAX BY
OUR
ROARING
LOG FIRES
& ENJOY A
FESTIVE
TIPPLE



PRIVATE DINING
IN OUR
BOARDROOM
FOR UP TO

16

IS AVAILABLE
UPON REQUEST



“ Celebrate the festive season
with friends, family and colleagues.
Our three course celebration menu
is available for lunch and dinner
from November 21st until
December 30th
(excludes Dec 25th & 26th). ”





All our dishes are made to order using fresh ingredients from local suppliers.
Please note that some dishes may contain allergens.
Please advise us of any allergies or dietary requirements before ordering.



OUR ACCOMMODATION

ROOMS AT THE LEY ARMS



We're delighted to bring you seven new individually designed guest bedrooms here at The Ley.

To book and for availability, email us at:

rooms@theleyarmskenn.co.uk



CRAMWELL HOLIDAY COTTAGE



Stumbling distance from The Ley Arms, CRAMWELL is a charming retreat that is perfect for couples, families and friends looking for a unique stay in South Devon.

- SLEEPS X 6
- 3 BEDROOMS
- HOT TUB
- DOGS WELCOME
- WOOD BURNER
- SMART TV



Looking for the ideal
Christmas present?

Treat them to one of
our gift vouchers!



Relax and let us spoil you
over the Christmas season
The Ley Arms team wish you all a
Happy Christmas and
a Merry New Year...
Cheers!

The Ley Arms
Kenn, near Exeter
Devon
EX6 7UW

(01392) 832341
theleyarmskenn.co.uk
contact@theleyarmskenn.co.uk



TO BOOK
PLEASE EMAIL: bookings@theleyarmskenn.co.uk
OR CALL 01392 832 341
OR POP IN AND BOOK IN PERSON