

THE LEY ARMS

“Boxing Day Specials”

Let us take care of you on this special day. Relax and enjoy sharing this wonderful feast with friends and family. Along side our core main menu we are also serving the following specials. No need to pre-order, but please book a table via email bookings@theleyarmskenn.co.uk or call / message us.

Starters

Brixham Crab on Toast. {AGF} / 12.00

Hand picked white crab meat, brown crab mayonnaise, toasted sourdough, lemon herb oil dressing, sea herbs, lemon wedge & edible flowers.

Pear & Devon Blue Cheese Tarte Tatin {V} / 12.00

Aged Port poached pear, crumbly Ticklemore Devon Blue, pickled walnut on a bed of dressed watercress

Mixed Cured Local Meats Board. {AGF} / 12.00

Creedy Carver smoked duck breast, fig chutney, Serrano ham, mixed olives, wild Venison carpaccio, quince jelly, mixed leaves, warm foccica.

Roasted Cauliflower & Chestnut Soup. {AGF /VG} / 12.00

Toasted Almond, herb oil & crispy parmesan crumbs, warm crusty bread & salted Devon butter.

Main

Roasted Organic Devon Turkey Breast, Leg & Glazed Local Ham. {AGF} / 26.00

Caramelised turkey croquette, chestnut stuffing, giant pig in blanket, double yolk Yorkshire pudding, crispy duck fat roasted potatoes, Brussel sprouts, honey roasted parsnips, orange infused carrots, winter greens, spiced red cabbage, cauliflower cheese & red wine gravy.

Lobster & Monkfish {AGF} / 30.00

Grilled lobster Thermidor, rich creamy white wine, brandy, Parmesan sauce, crispy buttermilk monkfish tails, olive oil & rosemary roasted new potatoes, hollandaise sauce, samphire, crispy capers & dressed rocket salad.

P.T.O. Mains continued.....

Bookings start at 12 noon through 4pm.

We have an extensive wine list and are happy to suggest fabulous pairings to complement your meal.

Please advise us of any allergies or dietary requirements prior to confirmation.

*{VG,GF,DF,V} options are available, **please advise us upon placing your pre-order**, because alternative ingredients need to be used.*

E-mail bookings@theleyarmskenn.co.uk or calling 01392 832 341

www.theleyarmskenn.co.uk

No service charge is added to your bill ! ;-)

THE LEY ARMS

“Boxing Day Menu”

Mains continued..

Finns's Individual Vegetable Pithivier {V} / 24.00

Mushrooms, nuts, tomatoes, spinach, sage & thyme, individually baked in puff pastry, aged port reduction, olive oil & rosemary roasted new potatoes, Brussel sprouts, honey roasted parsnips, marmalade-infused carrots, winter greens, spiced red cabbage, cauliflower cheese, homemade chestnut stuffing & our secret vegetarian gravy, red current garnish

THE Puddings

The Ley Christmas Pudding. {AVG} / 12.00

Served with crystallised redcurrants & drizzled in Brandy sauce.

The Ley Whisky Mac Trifle. {GF} / 12.00

Ginger, whisky, orange marmalade,

Christmas Devon Apple Dumplings. {AGF / AV / AVG} / 12.00

Whole sweet apples, stuffed with boozy mincemeat, wrapped in suet pastry and baked until golden brown, served with Devon clotted cream & spiced rum syrup.

Honey Toasted Almond Semi Fredo. {GF} / 12.00

Crunchy homemade honeycomb & chocolate dipped Cape gooseberry.

A Selection of West Country Cheeses {AGF} / 16.00

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

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