

FESTIVE MENU

Celeriac and white truffle soup, almond pesto
Glazed fig, balsamic baby onions, hazelnut and clementine salad
Smoked peppered mackerel pate, citrus salad, sour dough croute
Confit Holsworthy pork belly, spiced apple, Dijon potato, cider jus

Turkey ballotine, shallot and thyme stuffing, turkey bon bon, bacon chipolata, roast potatoes, cranberry turkey gravy
Roasted pavé of cod, tenderstem broccoli, fondant potato, lemon and chive cream sauce
Chestnut and cranberry nut roast, parsnip puree, white onion croquette, roast potatoes, red wine gravy

Christmas pudding, brandy custard, spiced winter berries
Coffee, almond and chocolate torte, hazelnut ice cream
Toffee tart with star anise, cloves and nutmeg, orange tuille, burnt grapefruit sorbet
Cheese plate, celery, grapes, fruit chutney, biscuits

RESTAURANT LUNCH/DINNER BOOKINGS: 2 COURSE - £25 | 3 COURSE - £30
PRIVATE DINING: 2 COURSE - £25 | 3 COURSE - £30 + ROOM HIRE (BUFFET ON ENQUIRY)
PARTY NIGHTS: 3 COURSES, PLUS ARRIVAL FIZZ AND ENTERTAINMENT - £45
BOOK: EXETERGCC.CO.UK/CHRISTMAS-NEW-YEAR