

The Horse and Groom

Christmas 2018

Roast tomato and red pepper soup *vegan gf*

Seafood cocktail

Smoked salmon, plump prawns and crab meat bound in lemon crème fraiche with cucumber and cherry tomatoes

Pressed duck confit and wild mushroom terrine *gf*

Dressed salad leaves and sticky fig relish

Fig and goats cheese tart *v*

Dressed salad leaves and sticky fig relish

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#### **Traditional roast turkey**

*Roast and creamed potatoes, seasonal vegetables and all the trimmings*

#### **Salmon and spinach wellington**

*Salmon fillet in a spinach, butter and prawn sauce in a puff pastry purse. Buttered new potatoes and seasonal greens*

**Davidstow cheddar, leek and clotted cream crown** *v gf*

*Buttered new potatoes and seasonal greens*

**Braised short rib of beef** *gf*

*Served on the bone, fondant potato, seasonal greens and a rich red wine sauce*

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Traditional Christmas pudding

Brandy sauce

Black forest mess *v gf*

A boozy concoction of crisp meringue, black cherries, cherry liqueur and vanilla cream

Chocolate salted caramel fondant *v*

Moist chocolate sponge centred with salted caramel sauce. Vanilla ice cream

Blackberry and apple crumble *v gf*

Baked apple and blackberry filling topped with crunchy gluten free crumble. Crème anglaise

Coffee or tea with mince pies

Selection of local cheese

Biscuits and sticky fig relish £4 supplement

Two courses £17

Three courses £21

Please ask one of our team about individual dietary requirements