

# *Christmas Day 2011*

## *Starters*

*Ricotta, Sage and Walnut Ravioli With Mushroom Velouté (V)*

*Ballontine of Exmoor Chicken with Bacon and Apricots on Toasted Figgy Bread*

*Ham, Leek and Chickpea Soup*

*Gradvalax Tart with Mustard and Lemon Dressing*

## *Main Courses*

*Roast Devonshire Turkey with Cranberry, Pine nut and Orange stuffing with Bread Sauce, Pan Juice Gravy and Chipolata Sausage*

*Rump of Exmoor Beef with Creamed Butternut Squash, Pearl onions, Confit Garlic and Watercress*

*Whole Baked Sea Bream Stuffed with Lemon Grass, Coriander and Ginger Butter, served with Sticky Rice*

*Slow Roasted Aubergine, Topped with Flash Fried Halloumi on a Bed of Vegetable Pappardelle*

## *Desserts*

*Hot Chocolate Fondant with Vanilla Ice Cream and White Chocolate Sauce*

*Lemon Meringue Pie with Clotted Cream*

*Christmas Pudding with Rum Butter and Brandy Custard*

*Tiramisu with Banana Ice Cream and Liquorice Strands*

*Fresh Brewed Tea or Coffee with Chocolate Mints*

*£47.95 per person £22.50 under 12s (please specify gender and age when booking). Pre-orders for your whole table are requested by December 9th*