

Extra Special

FESTIVE MENU
FIVE COURSES £47.95^{PP}

ON ARRIVAL

Glass of Moët & Chandon Champagne

TO START

Artisan rustic breads & Nocellara olives
with olive oil & balsamic vinegar (v)

Enjoy a starter, main and dessert from our Indulgent festive menu

TO FINISH

A selection of Green & Black's chocolate

A COCKTAIL OF YOUR CHOICE

Choose from Espresso Martini, Aperol Spritz, French Martini, Mojito,
Blood Orange & Passion Fruit Collins, Old Fashioned

ALLERGEN & DIETARY REQUIREMENTS

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining.

*Contains alcohol. †Contains tree nuts and/or peanuts. (v) = made with vegetarian ingredients. (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.

All bookings remain provisional at the current time and cannot be confirmed fully until the UK Government provides updated guidance. Once this is the case we will contact you to confirm the details of your booking. Your deposit will remain safe and in the unfortunate event that your booking cannot proceed, we will refund your deposit in full, using the original method of payment.

A TRULY SPECIAL

Festive Season

FESTIVE MENUS

CHOOSE FROM OUR:

CLASSIC FESTIVE MENU

THREE COURSES,
FROM A CHOICE
OF SEASONAL
FAVOURITES

£25.95^{PP}

INDULGENT FESTIVE MENU

THREE COURSES
PLUS PROSECCO
ON ARRIVAL AND
CHOCOLATES
TO FINISH

£32.95^{PP}

EXTRA SPECIAL FESTIVE MENU

THREE COURSES PLUS
MOËT & CHANDON ON
ARRIVAL, BREADS TO
START AND A DELICIOUS
COCKTAIL AND
CHOCOLATES TO FINISH

£47.95^{PP}

CLASSIC FESTIVE MENU THREE COURSES FROM £25.95^{PP}

STARTERS

DUCK LIVER & PORT PARFAIT* zesty orange curd, tarragon & sherry vinegar infused with grapes, with toast

CREAMY PARIS BROWN & OYSTER MUSHROOMS* in a white wine cream, topped with garlic & rosemary pangrattato, served with pastry straws for dipping (v)

TOMATO & ROASTED RED PEPPER SOUP topped with rich sunblush tomatade, served with warm bread & Netherend Farm salted butter (v) or olive oil & balsamic (ve)

SEARED SCALLOPS served with crisp pancetta & minted pea purée (+£3)

DEEP-FRIED BRIE* in panko breadcrumbs & a spiced fruit chutney (v)

SMOKED SALMON, PRAWN & CRAB POT topped with Devon crab crème fraîche, served with ciabatta

MAIN DISHES

ROASTED TURKEY with lemon & thyme stuffing, Cumberland pig in blanket, beef dripping roasted potatoes, seasonal vegetables, bread sauce & gravy

SALMON FILLET WITH LOBSTER & CHAMPAGNE BUTTER SAUCE* with a king prawn & Devon crab bon-bon, baby spinach & tenderstem broccoli

CANDIED NUT ROAST[†] root vegetables and beetroot topped with pecans, cashews & cranberries. Served with a red cabbage & beetroot purée, tenderstem broccoli, cavolo nero & pesto (ve)

SLOW-COOKED PORK BELLY & CARAMELISED APPLE PIE* with dauphinoise potatoes, beetroot & red cabbage purée, crisp sage & a Bordelaise sauce

10OZ RIB-EYE STEAK served with rustic thick-cut chips, roasted mushroom, confit tomato and parsley butter (+£8)

8OZ RUMP STEAK served with rustic thick-cut chips, roasted mushroom, confit tomato and parsley butter (+£4)

PRIME BEEF BURGER with Monterey Jack cheese, lettuce, tomato and burger sauce in a seeded bun, with fries and pickles on the side

DESSERTS

CARAMELISED BRANDY SNAP CRÈME BRÛLÉE served with home-baked vanilla sable biscuits (v)

BLUEBERRY POLENTA CAKE served with berry compôte & vegan ice cream (ve)

CHRISTMAS PUDDING[†] filled with vine fruits, almonds and rum, served with brandy sauce (v)
Vegan option available. (ve)

PLUM, APPLE & DAMSON CRUMBLE topped with demerara sugar crumb served with custard (v) *Vegan option available. (ve)*

WARM HOME-BAKED CHOCOLATE BROWNIE with Belgian chocolate sauce and vanilla ice cream (v)

PORNSTAR ETON MESS* Crunchy meringue, whipped cream, passion fruit, peach & mango compôte, with a dash of Ciroc vanilla vodka – a nod to our favourite cocktail! *Over 18s only (v)*

HOUSE CHEESE BOARD A selection of British cheeses with Fudge's savoury biscuits, grapes, celery and chutney (+£2)

ADD EXTRA SPARKLE TO YOUR CELEBRATION

See our drinks menu for our gorgeous range of Champagne, sparkling wines and delicious cocktails

REFER TO THE REVERSE FOR ALLERGEN INFORMATION

INDULGENT FESTIVE MENU THREE COURSES FROM £32.95^{PP}

INCLUDES A GLASS OF PROSECCO ON ARRIVAL

STARTERS

DUCK LIVER & PORT PARFAIT* zesty orange curd, tarragon & sherry vinegar infused with grapes, with toast

TOMATO & ROASTED RED PEPPER SOUP topped with rich sunblush tomatade, served with warm bread & Netherend Farm salted butter (v) or olive oil & balsamic (ve)

SEARED SCALLOPS served with crisp pancetta & minted pea purée (+£3)

CARAMELISED SHALLOT & ARMAGNAC TART TATIN topped with creamy goat's cheese, served with a fennel & fire roasted pepper salsa (v) *Vegan option available. (ve)*

BOX-BAKED CAMEMBERT[†] topped with toasted cashew nuts, pomegranate & pumpkin seeds, served with rustic toasts. *For two to share (v)*

DEVON CRAB & SMOKED SALMON sour dough crumpet with avocado dressing and baby watercress

MAIN DISHES

ROASTED TURKEY with lemon & thyme stuffing, Cumberland pig in blanket, beef dripping roasted potatoes, seasonal vegetables, bread sauce & gravy

PAN-FRIED SEABASS & KING PRAWNS on peas, fennel & samphire with baby potatoes & a dill tomato hollandaise

CANDIED NUT ROAST[†] root vegetables and beetroot topped with pecans, cashews & cranberries. Served with a red cabbage & beetroot puree, tenderstem broccoli, cavolo nero & pesto (ve)

SLOW-COOKED PORK BELLY & CARAMELISED APPLE PIE* with dauphinoise potatoes, beetroot & red cabbage purée, crisp sage & a Bordelaise sauce

GRILLED VENISON STEAK* with a port & thyme jus, served with cavolo nero, caramelised shallot and dauphinoise potatoes

10OZ RIB-EYE STEAK served with rustic thick-cut chips, roasted mushroom, confit tomato and parsley butter (+£8)

8OZ RUMP STEAK served with rustic thick-cut chips, roasted mushroom, confit tomato and parsley butter (+£4)

OUR DIRTY BURGER prime beef burger with crispy bacon and lashings of cheese in a seeded bun, with beef dripping sauce, fries and pickles on the side

DESSERTS

APPLE STRUDEL TARTLET served with creamy custard and a salted caramel sauce (v)

WARM HOME-BAKED CHOCOLATE BROWNIE with Belgian chocolate sauce and vanilla ice cream (v)

HOUSE CHEESE BOARD a selection of British cheeses with Fudge's savoury biscuits, grapes, celery and chutney

CARAMELISED BRANDY SNAP CRÈME BRÛLÉE served with home-baked vanilla sable biscuits (v)

BLUEBERRY POLENTA CAKE served with berry compôte & vegan ice cream (ve)

BLACK FOREST MELTING BOMB* filled with chocolate brownie, praline mousse, vanilla ice cream, cherries in kirsch and whipped cream, served with hot Belgian chocolate sauce. Excellent! (v)

CHRISTMAS PUDDING[†] filled with vine fruits, almonds and rum, served with brandy sauce (v) *Vegan option available. (ve)*

To finish a selection of Green & Black's chocolate

TURN OVER TO SEE OUR EXTRA SPECIAL FESTIVE MENU