



**Set Menu**  
**Three Courses**  
£25.00pp

**Starters**

**Tomato & pepper compote Soup**

**Duck Spring roll**

With a leaf salad and a sherry vinegar dressing.

**Oak Smoked Salmon Salad**

With a lemon and herb dressing.

**Baked Brie, Potato and Red Onion Tart (V)**

With a leaf salad and grain mustard dressing.

**Tempura Sea Bass**

With a lemon and ginger dressing.

**Main Courses**

**Westcountry Rib Eye of Beef (£3 supp)**

With spinach & mushrooms, roast potatoes  
and a red wine gravy.

**Vegetable En Croute (V)**

Layers of creamed leeks, butternut squash, tomato, pepper and  
courgette baked in pastry and served with roast potatoes.

**Corn-fed Chicken Breast**

With a bacon, spring onion and cheese cream sauce. Served with  
roasted potatoes and winter vegetables.

**Grilled Skate Wing**

With white wine, olive oil and fresh herbs. Served with crushed  
potatoes and winter vegetables.

**Thai Black Bream**

Fresh black bream, poached in a lightly spiced Thai fish broth  
served with pilaff rice.

**Desserts**

**Classic Crêpes Suzette.**

**Christmas Pudding with a brandy cream sauce**

**Chocolate Truffle Tort  
with raspberry and vanilla sauce**

**Taw Valley cheddar, stilton & brie plate**

**Banana & Butterscotch Meringue**

