

CHRISTMAS MENU 2023

3 Courses £34 or 2 Courses £27

*Ask about our first week in December promotion

Choice of Starters

Homemade Soup of the Day; Our soup of the day, topped with pieces of fire roasted chestnuts, homemade bread & our own herb butter. *vg, gfo*

Prawn, Cucumber & Tomato Tian; Combined with fresh dill & lemon mayonnaise topped with rocket, beetroot pearls & a dusting of beetroot snow. *gfo*

Local Duck & Grape Mousse; Served with melba toast, house dressed leaves & an apple, cranberry & cider chutney. *gfo*

Drewe Arms Fish Baubles; A mixture of Westcountry fish deep fried in a crispy coating with a St Clements mayonnaise, lemon wedge & mixed leaves. *gfo*

Choice of Mains

Butter Basted Roast Turkey Crown; served with locally made chipolata sausage, roasted potatoes, chestnut stuffing, cranberry sauce & a rich pan gravy. *gfo*

Classic Nut Roast; A selection of nuts and vegetables roasted in leeks & served with our Christmas chutney & duchesse potatoes. *gfo*

Santa's Pan Seared Salmon; Presented on crushed new potatoes, with slow roasted beets & an English mustard & parsley cream sauce. *gfo*

Mushroom, Chestnut & Roasted Vegetable Shepherds Pie; Roasted mushrooms, chestnuts & vegetables in a vegetable gravy with broccoli florets, topped with mashed potato, enriched with Devon rapeseed oil & topped with crushed chestnuts. *Gfo, vg*

All main courses are gifted with a selection of seasonal vegetables

Choice of Desserts

Christmas Pudding; Served with rum & raisin custard & whipped brandy butter. *gfo*

Vanilla Cheesecake; Topped with a cranberry & orange compote & a dollop of Cointreau flavoured ice cream. *gfo*

Warm Frangipane Tart; A slice of frangipane tart with Bramble purée filling, served with vanilla sauce & Brambles poached in a mulled wine syrup.

Apple & Mincemeat Crumble; Slices of apple with sweet mincemeat, simply served with a mulled cider sorbet & cinnamon scented custard. *gfo*