

CHRISTMAS DAY MENU

STARTERS



Roasted Butternut Squash Soup with Goats Cheese Toast GF

Local Sharpsham Brie Breaded & served with a redcurrant & port coulis

Crunchy Shredded Beetroot, Walnut, Feta & Pear salad served with a zesty lemon dressing GF

Gravadlax of Salmon Salmon cured in salt, dill, brandy & Dijon mustard served with a dill mayonnaise, mixed leaves & crusty bread GF swap bread

Pulled Sticky Maple Duck served with a confit of cranberries served on baby gem leaf GF

MAIN COURSES

Traditional Roast Turkey served with Yorkshire pudding, Pig in Blanket & homemade pork, chestnut & cranberry stuffing

Slow Roasted Pork Belly with a sausage meat, cranberry & chestnut stuffing, finished with a cider sauce

v. **Sweet Potato, Chestnut & Stilton Wellington** served with vegetable gravy

Parsnip, Cranberry & Chestnut Roast served with a cranberry & Port reduction VG

Venison with Rhubarb Chutney Pan fried Venison Steak with a red wine reduction & rhubarb chutney GF

EACH OF THE ABOVE SERVED WITH ROASTED POTATOES, SEASONAL VEGETABLES & CHEF'S OWN GRAVY

Fillet of Sea Bream Pan-fried and served on pea & mint mash finished with a lemon & black pepper butter served with seasonal vegetables GF

DESSERTS

Traditional Christmas Pudding served with brandy sauce

Chocolate Orange Panna Cotta caramelized baby oranges & homemade shortbread GF swap shortbread

Baileys Cheesecake topped with chocolate truffle & served with clotted cream

Pears Poached in Mulled Wine Served with Vegan Whipped Cream GF & VG (or Chantilly Cream)

Brandy Snap Basket & Honeycomb Ice Cream topped with white chocolate shavings

Salcombe Dairy Vanilla Ice Cream GF

Local Cheese Board (Instead of Dessert: Add £2 supplement)

Devon Blue, Sharpsham Brie & West Country Cheddar served with Devon Chutney & crackers

Warm Mini Mince Pies

Coffee & Truffles

Christmas Crackers

5 Courses £70 Under 10 Years £35

Available by Booking Only

£20 per person Non-refundable deposit required at the time of booking to secure your table due to high demand
Balance Due together with the Pre-order for food by 30th November 2018

VG=Vegan ALLERGEN ADVICE. GF = Gluten Free MEALS. Bread **IS NOT** gluten free.
IF YOU HAVE ANY FOOD OR DRINK ALLERGIES OR INTOLERANCES PLEASE ADVISE AT THE TIME OF PRE-ORDER

THE PIG & WHISTLE, NEWTON ROAD, LITTLEHJEMPSTON, TOTNES, DEVON TQ9 6LT. 01803 863733