



## Christmas Day in the Gallery Restaurant Carvery Menu

Cream of Cream of Leek and Potato Soup with Horseradish Chantilly GF\* V

Ox Cheek Croquette with Mustard Mayonnaise and Watercress GF\*

Duo of Salmon, Smoked and Gravlax with Chilli Jam and Citrus Crème Fraîche GF\*

Garlic Mushroom Bruschetta with Aged Balsamic and Rocket and Parmesan Salad GF\* DF\*

Prawn and Crayfish Cocktail with Marie Rose Sauce and a dash of Vodka GF\*

Pan Seared Scallops, Hogs Pudding, Cauliflower Puree and Toasted Almonds (£4.95 Supplement) GF\*

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Traditional Roast Devonshire Turkey with Chestnut and Orange Stuffing GF\* DF

Roast Sirloin of Westcountry Beef with Homemade Yorkshire Pudding GF\* DF

Braised Lamb Shank with Carrot and Cumin Puree and Apricot and Thyme Jus GF DF\*

Poached Fillet of Salmon with Sun Blushed Tomato Velouté and Watercress GF\* DF\*

Aubergine Wellington with a Tomato and Basil Sauce V DF\*

Half Grilled Lobster Thermidor (£4.95 Supplement)

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Plum and Port Crumble with Vanilla Crème Anglaise GF\*

Traditional Christmas Pudding with Brandy Sauce GF\*

White Chocolate and Baileys Cheesecake with Honeycomb Ice Cream

Selection of West Country Cheeses GF\*

Lemon Tart with Meringue, Lemon Curd and Blood Orange Sorbet V\*

Dark Chocolate Fondant with white Chocolate and Orange Parfait (£3.50 Supplement)

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Ground Coffee and Mince Pie

£55 per person £25 Children under the age of 12