



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 Fraiche 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*

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)

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)

Ground Coffee and Mince Pie

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