

Offshore Festive Menu

Available from 15th November 2018
until 13th January 2019

Starters

Winter Vegetable Broth (VE, AGF)

Seafood Chowder (GF)

River Teign mussels, smoked haddock and tiger prawns
in a creamy white wine sauce

Fig, Goats Cheese and Prosciutto Salad (GF)

with a blackberry dressing

Ham Hock Terrine (AGF)

with sourdough toast

Antipasti (VE)

Large green marinated olives, mediterranean chargrilled
vegetables, hummus and flatbread
(cured meat variation available for non-vegetarians)

Mains

All dishes accompanied by roasted rosemary
and garlic new potatoes and a selection of
seasonal winter vegetables.

Stuffed Turkey Escalope

Fresh turkey escalope, rolled and stuffed with
sausage meat, red currants, sage and onion
and wrapped in prosciutto.

Served with a flavoursome turkey jus

Pan Seared Seabass (GF)

Served on a chorizo and butterbean Ragu

Slow Braised Beef (AGF)

Tender Westcountry beef cheeks, slow cooked
in a rich red wine jus

Wild Game Cassoulet (GF)

Rabbit, pheasant, venison and wild boar slow cooked
with red wine, berlotti bean and herbs

Trio of Homemade Vegetarian Tarts (V)

Confit garlic, parmesan and thyme (V)

Roasted red pepper, butternut squash and cumin (VE)

Caramelized red onion, spinach and goats cheese (V)

Homemade Desserts

Christmas Pudding (AGF)

With brandy sauce

Peanut Butter Brownies

with salted caramel shards, chocolate sauce and clotted
cream or ice cream

Mocha Crème Brûlée (AGF)

with homemade shortbread

Pear and Ginger Crumble Tart

with clotted cream or ice cream

Raspberry Ripple Cheesecake

with a fresh winter berry coulis

Westcountry Cheese Board

A selection of cheeses, with homemade
chutney and biscuits

£4.50pp supplement (minimum 2 people sharing).

2 Course £21.95

3 Course £25.95

Price includes a complimentary welcome drink
of a warming glass of Mulled Wine or Spiced
Cider plus festive table decorations.

Special Festive Lunch

Or book your festive meal between 12pm &
3pm for the reduced price of

2 Course £19.95

3 Course £23.95

£5 deposit per person required to
secure the booking.

Pre-order and full payment required
5 days before your event.

Service charge not included

Suitable for Vegetarians. Gluten Free. Vegan.
Available Gluten Free. Available as Vegan.
Items on this menu may contain nuts.

All our food is prepared in a kitchen where nuts, gluten
and other allergens are present and our menu descriptions
do not include all ingredients. If you have a food allergy,
please let us know before ordering.
Full allergen information is available on request.