



## **STARTERS**

### **CREAMED LEEK & POTATO SOUP**

Crispy leek, croutons and chives

#### CHEFS PLATED HORS D'OEUVRE

North Atlantic prawns, Devon crab, chicken liver parfait, game terrine, smoked salmon, egg mayonnaise

#### PROSECCO MARINATED MELON

Sorbet and lemon sherbet

## **MAINS**

The Award-winning Barnstaple Hotel Carvery

ROAST SILVERSIDE OF BEEF ROAST TURKEY BREAST ROAST LEG OF PORK HOME COOKED GAMMON HAM

VEGAN ROASTED VEGETABLE & RED LENTIL LOAF
Caramelised onion gravy

### **VEGETABLE LASAGNE**

All served with Yorkshire puddings, sage and onion seasoning, chipolata sausages, gravy and relevant sauces, buttered brussel sprouts, carrots, garden peas, cauliflower cheese, swede puree, herb diced potatoes, minted new potatoes and roast potatoes

# **DESSERTS**

**CHOCOLATE & ORANGE CHEESECAKE** 

MISSISSIPPI MUD PIE

CHRISTMAS PUDDING, BRANDY SAUCE

VANILLA CRÈME BRULEE

LEMON, CHERRY & RASBERRY TRIFLE

**BANOFFEE PIE** 

SEASONAL FRUIT PAVLOVA

FRUIT SALAD