



★ MERRY ★
Christmas
— • AND HAPPY • —
New Year

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23 DECEMBER MENU

STARTERS

CREAM OF BROCCOLI SOUP

Toasted almonds

SAUTÉ WOODLAND MUSHROOMS

Garlic and pink peppercorn cream sauce,
served on a toasted croute

CHILLED CANTALOUPE MELON

Ginger syrup, lemon sorbet

PRAWN COCKTAIL MARIE ROSE

Brown bread and butter

MAINS

ROAST LOIN OF PORK

Apple sauce, seasoning

GRILLED FILLET OF HAKE

Herb crust, smoked paprika and red pepper butter

PAN FRIED BREAST OF CHICKEN

Port jus and parma ham crisp

SLOW COOKED RIB OF BEEF

Ox cheek croquette and stout sauce

VEGETABLE AND LENTIL TAGINE

Chargrilled vegetables, cous cous

VE Vegan **VE?** Can be vegan, ask when ordering **V** Vegetarian **GF** Gluten Free **GF?** Can be gluten free ask when ordering

Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 kcal a day.



23 DECEMBER MENU

DESSERTS

SYRUP SPONGE

Custard

VANILLA PANNA COTTA

Winter berry compote

ST CLEMENTS TART

Mango and clotted cream ice cream

FRESH FRUIT SALAD

Clotted cream



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BOXING DAY MENU

STARTERS

MINISTRONE SOUP

Cheese croute

POTTED DEVON CRAB

Smoked paprika butter, pickled apple, warm toast

SHREDDED DUCK NORI ROLL

Pickled vegetables, sesame crisp, hoisin

BAKED BABY BEETROOT

Blue cheese mousse, cherry sauce

INTERMEDIATE

POACHED LEMON SOLE

Prosecco & caviar sauce

CHAMPAGNE SORBET

Mint granita, fresh raspberries

MAINS

ROAST LEG OF LAMB

Mint sauce, redcurrant jelly

HERB CRUSTED COD LOIN

Straw potato nest, tempura prawn,
white wine and parsley cream sauce

BRAISED RIB OF BEEF

Rich Madeira sauce, celeriac puree

PAN ROASTED BREAST OF CHICKEN

Maple glaze, sweet potato puree, smoky barbecue sauce

TOMATO, COURGETTE & GOATS CHEESE TARTLET

Rocket pesto, toasted pine nuts, dressed watercress

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BOXING DAY MENU

DESSERTS

TRIPLE CHOCOLATE TART

Pistachio tuile, rum and raisin ice cream

BAKED BLUEBERRY CHEESECAKE

Blueberry ice cream

PEAR TARTE TATIN

Chantilly cream

FRESH FRUIT SALAD

Clotted cream

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CHRISTMAS EVE MENU

STARTERS

SPICED BUTTERNUT SQUASH SOUP

Herb croutons

CHICKEN LIVER PATE

Pineapple chutney, olive toast

DEEP FRIED PRAWNS

Sauté julienne of vegetables, tamari and orange dressing

CHILLED GIN MARINATED MELON

Raspberry coulis, candied lime

MAINS

ROAST SIRLOIN OF BEEF

Yorkshire pudding, horseradish sauce

GRILLED BREAST OF CHICKEN

Celeriac fondant, Pistachio crumb, Madeira and thyme jus

LOIN OF PORK

Caramelised apple, smoked Applewood cheddar mash, cider and onion jus

GRILLED FILLET OF SEABASS

Charred chicory, orange sauce

MISO GLAZED AUBERGINE

Braised rice, Japanese style curry sauce

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CHRISTMAS EVE MENU

DESSERTS

BITTER CHOCOLATE MOUSSE

White chocolate cremeux, muscavado tuile

COCONUT PANNA COTTA

Pistachio biscuit, rum marinated mango, passion fruit syrup

SPICED APPLE CRUMBLE

Served with custard

FRESH FRUIT SALAD

Clotted cream



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Christmas

SILVER SERVED LUNCH

STARTERS

ROASTED VEGETABLE SOUP

Herb crème fraiche, black pepper croutons

CLASSIC PRAWN COCKTAIL

Marie Rose sauce, brown bread and butter

GIN MARINATED MELON

Lemon sorbet and lime sherbet

MAINS

ROAST SILVERSIDE OF BEEF

Yorkshire pudding, horseradish sauce

ROAST TURKEY BREAST

Bacon roll and chestnut stuffing

GRILLED FILLET OF SALMON

Roasted tomato and crayfish sauce

APPLE & WALNUT BAKE **VE**

Cranberry and caramelised onion jus

DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE

CHOCOLATE & ORANGE CHEESECAKE

FRESH FRUIT SALAD

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NEW YEAR'S DAY MENU

STARTERS

CREAM OF LEEK & POTATO SOUP

Herb croutons

HOMEMADE CHICKEN LIVER PATE

Real ale chutney, melba toast

PRAWN COCKTAIL MARIE ROSE

Brown bread and butter

FRIED BREADED BRIE

Warm port wine and redcurrant sauce

MAINS

ROAST LEG OF LAMB

Mint sauce, redcurrant jelly

GRILLED FILLET OF SEABASS

Garlic prawns, chive butter

LOIN OF PORK

Café au lait sauce, Blue cheese, roasted celeriac and walnuts

SAUTÉ BREAST OF CHICKEN

Mustard glaze, honey and rosemary sauce

HOMEMADE VEGETABLE TAGINE

Herb cous cous

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NEW YEAR'S DAY MENU

DESSERTS

BLACKBERRY & LEMON POSSET

Spiced apple cookie

CHOCOLATE ORANGE ROULADE

Orange sorbet

HAZELNUT & MAPLE BREAD & BUTTER PUDDING

With custard

FRESH FRUIT SALAD

Clotted cream

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Christmas

DAY LUNCH MENU

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

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Christmas

DAY DINNER MENU

STARTERS

RED LENTIL & TOMATO SOUP
Croutons

BUFFET SELECTION

ROAST TURKEY BREAST

SIRLOIN OF BEEF

LOIN OF PORK

GLAZED GAMMON HAM

CHICKEN LIVER PATE

CHEESE & ONION QUICHE

SMOKED SCOTTISH SALMON

PRAWNS, MUSSELS

PICKLED RED CABBAGE & CHILLI SALAD

SAFFRON RICE & CHIVE SALAD

POTATO & CHIVE SALAD, HONEYED COLESLAW

ROASTED VEGETABLE & COUS COUS

SUNDRIED TOMATO & BASIL PASTA

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NEW YEAR'S EVE MENU

THE BARNSTAPLE HOTEL HORS D'OEUVRES TABLE

A Selection of 14 Homemade Salads Including Vegan & Vegetarian Salads, Chicken Liver Pate & Coronation Turkey

THE BARNSTAPLE HOTEL RENOWNED CARVERY

Succulent Hand Carved Roast Silverside
of Beef & Breast of Devon Turkey

Served with:

Yorkshire Pudding

Seasoning

Chipolatas

Roast Potatoes

New Potatoes

Cauliflower Cheese

Buttered Peas

Orange Glazed Carrots

Button Sprouts

Homemade Gravy & Relevant Sauces

SWEET TABLE

Croquenbouche

Triple Chocolate Mousse Gateaux

Raspberry & Champagne Cheesecake

Lemon & Pistachio Roulade

Pecan Pie

CHRISTMAS CARVERY PARTY NIGHTS MENU

THE BARNSTAPLE HOTEL HORS D'OEUVRES TABLE

A Selection of 14 Homemade Salads Including Vegan & Vegetarian Salads, Chicken Liver Pate & Coronation Turkey

AWARD WINNING CARVERY

Succulent Hand Carved Roast
Silverside of Beef & Roast Devon Turkey

Homemade Red Lentil & Bean Loaf
Caramelised Vegetable Jus

Spinach & Ricotta Cannelloni
Topped with Cheese Sauce

All Served with:

Yorkshire Puddings

Sage & Onion Seasoning

Chipolata Sausages

Gravy & Relevant Sauces

Buttered Brussel Sprouts

Carrots, Garden Peas

Cauliflower Cheese

Minted New Potatoes & Roast Potatoes

SWEET TABLE

Chocolate & Orange Cheesecake

Fresh Fruit Salad

Cherry & Raspberry trifle

Chocolate Profiteroles

Coconut & Pineapple Roulade