



# CHRISTMAS CARVERY PARTY NIGHT

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## THE BARNSTAPLE HOTEL HORS D'OEUVRES TABLE

A Selection of 14 Hor D'oeuvre including Meat,  
Vegetarian & Vegan Dishes

## AWARD WINNING CARVERY

Succulent Hand Carved Roast

Silverside of Beef & Turkey

Homemade Red Lentil & Bean Loaf, Caramelised Vegetable Jus

Spinach & Ricotta Cannelloni, Topped with Cheese Sauce

Yorkshire Puddings | Sage & Onion Seasoning

Honey & Mustard Sausages | Buttered Brussel Sprouts | Carrots

Garden Peas | Cauliflower Cheese | Minted New Potatoes | Roast Potatoes

## SWEET TABLE

Winter Berry Cheesecake

Fresh Fruit Salad

Blueberry & Amaretto Trifle

Chocolate Profiteroles

Chocolate Millionaire Roulade



# NEW YEAR'S EVE MENU

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## STARTERS

### Chefs Plated Hors D'oeuvre

King Prawn Marie Rose Devon Crab with Lime Mayonnaise, Chicken Liver Parfait with Melba Toast, North Devon Game Terrine, Severn and Wye Smoked Salmon and Hens Egg Mayonnaise

### Chilled Melon Pearls Champagne Sorbet

Homemade Lemon Sherbet, Fresh Mint

## INTERMEDIATE

### Crisp Apple Sorbet

Mango and Passion Fruit Coulis

## MAINS

Roast Leg of Lamb, Confit Shoulder, Mint Sauce, Redcurrant Jelly

Grilled Fillet of Seabass, Herb Butter, Sauté Samphire

Loin of Pork, Potato Rosti, Oyster Mushroom and Dijon Jus

Sauté Breast of Chicken, Wrapped In Prosciutto Ham, Rich Port Wine Sauce

Aubergine and Courgette Charlotte, Vegan Tomato & Rosemary Gravy

All served with: Fine Green Beans, Sauté Leeks, Dauphinoise Potatoes,  
Thyme Roasted Potatoes

## DESSERTS

Blackberry and Lemon Posset, Homemade Shortbread

Chocolate Millionaire Roulade, Chocolate Sauce

Sticky Toffee Pudding, Sticky Toffee Sauce

Fresh Fruit Salad, Clotted Cream



# ROCK N ROLL WEEKEND

30TH DECEMBER

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## STARTERS

Cream of Broccoli and Stilton Soup, Mixed Herb Croutons

Vegan Nicoise Salad, Avocado and Herb Vinaigrette

Tempura Battered Prawns, Sweet Chilli Sauce

Smoked Chicken and Mango Salad, Avocado and Baby Gem

## MAINS

Roast Loin of Pork, Apple Sauce, Seasoning

Grilled Fillet of Cod, Prawn, Crab and Dill Cream Sauce

Pan Fried Breast of Chicken, Lemon and Black Pepper Cream Sauce

Braised Beef, Guinness, Mushrooms & Onions

Quorn & Mushroom Stroganoff with Mango, Braised Rice

Rosemary Roast Potatoes | Boulangère Potatoes

Mangetout | Cauliflower Mornay

## DESSERTS

Apple Pie & Custard

Banoffee Pie, Chocolate Sauce

Mixed Berry Meringue Roulade

Fresh Fruit Salad, Clotted Cream



# FESTIVE LUNCH SILVER SERVICE PARTY MENU

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## STARTERS

Homemade Leek and Potato

Tian of Prawn, Crayfish and Dill, Bloody Mary Sauce  
with Brown Bread & Butter

Vegan Greek Cheese, Beetroot and Hazelnut Salad,  
Citrus, Olive Oil & Oregano Dressing

## MAINS

Roast Silverside of Beef, served with Yorkshire Pudding

Roast Devon Turkey, served with A Bacon Roll, Chestnut Stuffing

Homemade Roasted Vegetable Chestnut and Bean Loaf, Cranberry Jus

Fillet of Seabass, Smoked Paprika, Tomato and Herb Butter

Orange & Ginger Carrots | Roast Potatoes | Minted New Potatoes  
Cauliflower & Broccoli Mornay | Buttered Brussel Sprouts with Chestnuts

## DESSERTS

Christmas Pudding and Brandy Sauce

Chocolate Millionaire Roulade, Chocolate Sauce

Winter Berry Cheesecake, Fruit Compote

Fresh Fruit Salad, Clotted Cream



# CHRISTMAS CARVERY LUNCH MENU

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## STARTERS

Homemade Leek and Potato

Tian of Prawn, Crayfish and Dill, Bloody Mary Sauce  
with Brown Bread & Butter

Vegan Greek Cheese, Beetroot and Hazelnut Salad,  
Citrus, Olive Oil and Oregano Dressing

## AWARD-WINNING CARVERY

Succulent Hand Carved Roast

Silverside of Beef

Turkey Breast

Homemade Roasted Vegetable  
Chestnut and Bean Loaf, Cranberry Jus

Buttered Brussels Sprouts | Carrots | Garden Peas  
Cauliflower & Broccoli Cheese | Minted New Potatoes | Roast Potatoes  
Yorkshire Pudding | Chipolata Sausages | Sage & Onion Seasoning

## DESSERTS

Christmas Pudding and Brandy Sauce

Chocolate Millionaire Roulade, Chocolate Sauce

Winter Berry Cheesecake, Fruit Compote

Fresh Fruit Salad, Clotted Cream