



TEN TORS INN
CHRISTMAS MENU

Starters

Cream of Parsnip and Honey Soup
Served with Crusty Bread

Pea and Ham Hock Terrine
with Piccalilli sauce, Watercress and Crostini

Duo of Smoked Fish
Smoked Salmon and Trout with Horseradish cream

Mains

Traditional Farmhouse Carvery
A choice of Turkey and Sirloin, served with all the trimmings

Apricot and Goats Cheese Nut Roast
Cooked to order, served with all the trimmings

Gluten Free Carvery
Yorkshire pudding cooked to order, served with all the trimmings, including a gluten free gravy

Pan Fried Seabass Fillet
with Crushed New Potato Cake, Champagne Dill cream sauce and a medley of vegetables

Desserts

Trio of Desserts
Warm Chocolate Brownie, Zesty Lemon Curd Tart and Fruit Meringue Nest

Traditional Christmas Pudding
with homemade Brandy Custard

To Finish

Cheese Board
Help yourself to a selection of Cheese and Biscuits

Tea, Coffee and Mince pies

£80 per person
£35 for under 11's (2 courses)