



Christmas Day 5 - Course Menu

Appetizers

Winter vegetable soup with spiced chestnuts

Adult £82

Starters

Deep fried Camembert

With a cranberry Relish

Under 11's £35

(3- Course)

Royal Greenland prawn cocktail

served with brown bread and salad garnish

Duck liver and orange pate

Served with melba toast and chutney

Mains

Christmas Carvery

Roast sirloin of Beef

Roasted Breast of Turkey

Honey glazed Christmas Gammon

All served with roasted potatoes, pigs in blankets, spiced red cabbage, cauliflower cheese, hazelnut coated Brussel sprouts & Devon honey roasted parsnips and carrots from our award-winning carvery!

Honey Glazed Salmon

Served with carvery vegetables selected by you

Squash, Brie, Beetroot & Truffle Oil infused Tart (GF)

Served with your selection of carvery vegetables

Desserts

Traditional Christmas Pudding

No coins added & served with brandy sauce

Gingerbread Panna cotta

With homemade shortbread

Chocolate and Vanilla Torte

Served with white chocolate and honeycombe ice cream

Festive Christmas Tree

Cocoa sponge, dark and white chocolate mousse finished with chocolate icing and stars

To Finish

A banquet of Cheese and Biscuits

**"The Saddlers Team
Welcome you for Christmas Day
Celebrations"**



Christmas Day Pre-Order Form

Item	Order	Notes
Winter Veg Soup		
Camembert		
Prawn Cocktail		
Pate		
Carvery		
Under 11's Carvery		
Salmon		
Squash Tart		
Christmas Pudding		
Choc & Van Torte		
Festive Xmas Tree		
Fruity Cocktail		
Cheese Banquet		

Booking Name:	Adults:	<input type="text"/>
Phone Number:	Under 11's:	<input type="text"/>
Email:	Total in Party :	<input type="text"/>
	Deposit Amount	<input type="text"/>

Terms and Conditions

Please fill in and return to:

The Saddlers
 Lympstone
 EX8 5LS

A £20 per person, non-refundable deposit is required to confirm your booking. The remaining full balance must be paid by Sunday 1st December 2024.