

Christmas Menu

Seasonal West Country dining

STARTERS

Roasted Parsnip Soup (GFA)

Curried oil, bloomer bread & butter

Black Treacle-Cured Salmon (GFA)

Pickled cucumber, Onuga caviar, crème fraîche & croutes

Venison Terrine (GFA, DF)

Pickled blackberries, tarragon mayonnaise, croutes

Salt-Baked Celeriac (GF, VE, DF)

Pickled shimeji mushrooms, apple and walnuts

MAINS

West Country Turkey Breast (GFA, DFA)

Pigs in blankets, sage and onion sausage meat stuffing, seasonal vegetables, roast potatoes and gravy

Roast Sirloin of Beef (GFA, DFA)

Yorkshire pudding, seasonal vegetables, roast potatoes and red wine gravy

Confit Duck Leg (GF)

Pea purée, pancetta, sautéed potatoes, baby gem and brandy-green peppercorn sauce

Stone Bass (GF, DFA)

Wild mushrooms, Tender stem broccoli, potato gnocchi and thyme jus

Wild Mushroom and Cream Cheese Risotto (GFA, V)

Chestnut pesto

Chef's Homemade Nut Roast (GF, VE)

Seasonal vegetables, roast potatoes, Yorkshire pudding

DESSERTS

Warm Christmas Pudding (VEA)

Brandy custard

Christmas Trio (GF)

Double Chocolate Délice, Cranberry white chocolate & pistachio cheesecake, Mulled Wine Eton Mess

Double Chocolate and Salted Caramel Délice (GF)

Hazelnuts and vanilla ice cream

Cranberry, White Chocolate and Pistachio Cheesecake

Complimentary homemade mince pies & tea/coffee to follow

Two courses £30.00

Three courses £33.00

Please advise our team of any allergies or dietary requirements.

The Sidmouth Arms Christmas menu is available from 28th November until the 24th December

Please note any cancellations will need to be communicated at least 24 hours before to avoid charges.

Pre-orders required at least 7 days in advance of booking