

The Sidmouth Arms Christmas menu 2025

Cream of leek & potato soup, extra virgin olive oil, warmed baguette
& butter (GFA, V)

Pork, cranberry & pistachio terrine, wholegrain mustard mayonnaise,
wild rocket, baked baguette (GFA)

Smoked mackerel pate, capers, cornichons, frisée lettuce, croutes
(GFA)

Goat's cheese mousse, carrot puree, carrot crisps, black olive crumb,
pea shoots (GF, V)

Westcountry turkey breast, pigs in blanket, sage & onion sausage
meat stuffing served with seasonal vegetables, roast potatoes & gravy
(GFA)

Roast sirloin of beef, Yorkshire pudding served with seasonal
vegetables, roast potatoes & a red wine gravy (GFA)

Rosemary-crusted lamb cutlets, roasted root vegetables, parsnip
puree, roast potatoes & red wine gravy (GFA)

Fillet of cod, charred king prawns, samphire, carrot ribbons & a
curried velouté sauce served with new potatoes (GF)

Mushroom, brie and walnut pithivier pie, served with seasonal
vegetables, roast potatoes & a vegetable red wine gravy (V)

Strawberry bavaois, poached strawberries, shortbread crumb (GFA)

Orange & Gingerbread cheesecake

Christmas trio; Double chocolate brownie, vanilla bean pannacotta,
mini berry pavlova (GF)

Warm Christmas pudding served with brandy custard

Complimentary homemade mince pies and coffee to follow

Two courses £27.00

Three courses £30.00

The Sidmouth Arms Christmas menu is available from the 28th November
until the 24th December. Please advise of any dietary requirements when
placing your order, (GFA) items can be made gluten free on request. 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