

THE

PARTRIDGE



Festive Menu

Starters

1. **SWEET POTATO SOUP** curry spiced soup with warm crusty bread
2. **GARLIC & THYME SAUTEED MUSHROOMS** pinot grigio & bishops stilton cream gratin, artisan bread
3. **ATLANTIC PRAWN SALAD** Cucumber, cherry tomatoes, peppers, mixed leaves, house marie rose dressing
4. **BAKED GREEK FETA CHEESE** Served hot with salad and crusty bread
5. **BLADE OF BEEF** Shredded beef in our house bbq sauce with jerk stir fry

Mains

- A. **ROAST CHICKEN SUPREME** Skin on chicken breast with pin bone remaining
- B. **RARE ROASTED SIRLOIN OF SCOTTISH ANGUS BEEF**
- C. **LOCAL SHOULDER OF LAMB COOKED LOW AND VERY SLOW**

The above main courses are served with a selection of local seasonal vegetables, shredded cabbage, roast potatoes cooked in Peach Croft farm's goose fat, Yorkshire puddings made with the finest English organic flour, milk and eggs, gravy made from stock brewed slowly over many hours then reduced with red wine and fresh herbs from our garden.

D. **CHESTNUT AND APPLE (V)** Our vegetarian option is served with a selection of local seasonal, sweet potato mash, Yorkshire pudding. Red wine, cranberry and vegetable stock gravy.

E. **PAN-ROASTED FILLET OF SCOTTISH SALMON** Garlic, chillie and coriander crushed potatoes, wilted spinach, coconut and tomato sauce

Pudding

1. **BANOFFEE PIE** Served with fresh fruit
2. **CREME BRULE** Served with strawberry ice cream
3. **STICKY TOFFEE PUDDING** Served hot with toffee sauce and vanilla ice cream
4. **BARKHAM BLUE CHEESE** (2015 UK supreme cheese champion), biscuits and preserve
5. **CHRISTMAS PUDDING** served with Devon custard

Please download our separate booking and information form to accompany this menu