



CHRISTMAS DAY 2017



AMUSE BOUCHE

Celeriac & truffle soup (V, GF⁺)



STARTER

Pressed game terrine (GF⁺)
crostinis & piccalilli

Salmon
*mustard & herb crust, fondant
potato, celeriac purée*

Vegetable terrine (GF⁺, V)
cranberry compote



SORBET COURSE

Gin & mint sorbet (V, GF)



MAIN COURSE

Turkey breast (GF⁺)
*comfit turkey leg, roasted
vegetables, cranberry stuffing,
pigs in blankets,
all the trimmings*

Saddle of venison (GF⁺)
*venison croquette, tenderstem,
chocolate jus*

Nut roast (V, GF⁺)
*infused with beetroot & parsnip,
roasted vegetables, cranberry
stuffing, vegetarian pigs in
blankets, all the trimmings*



DESSERT

**Layered marmalade
bread & butter pudding
(V)**

Traditional Christmas pudding (V)
brandy infused clotted cream

**Selection of cheeses
(V, GF⁺)**



Coffee & mince pies

£70 PER PERSON



V – vegetarian GF – gluten free GF⁺ – can be gluten free on request

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