christmas day Lunch Menu

BEETROOT ROULADE
goats curd and curly endive, walnut lavash

ARDENNES PARFAIT
warm brioche, pistachio, orange and fennel chutney

BRIXHAM CRAB CRUMPET
tomato fondue, maitre'd butter, pecorino tuille

CELERIAC & CHESTNUT SALAD
red chicory, ginger gel, pedro ximenez, raisin dressing

SEA BUCKTHORN SORBET

ILSINGTON HOTEL REARED TURKEY
apricot and thyme stuffing, fresh cranberry and port compôte, rich roast gravy

ROAST SIRLOIN OF DEVON BEEF
Yorkshire pudding, red wine gravy

SEARED MONKFISH TAIL
shellfish chowder, chervil velouté, hazelnut picatta

ROOT VEGETABLE GRATIN
lentil ragu, roasted artichoke, herb crumb

CHRISTMAS PUDDING
brandy sauce, clotted cream

ICED BAILEYS PARFAIT
coffee walnut sponge

FIG AND GOLDEN RAISIN CRANACHAN
lemon and Earl Grey gel

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

WEST COUNTRY CHEESE BOARD
chutney, grapes, celery, biscuit selection
There to enjoy at your leisure or as a separate course before finishing up with your dessert.

FRESHLY BREWED COFFEE WITH MACARONS

Please let us know of any food allergies or intolerances when booking. Our chefs may be able to adapt dishes with suitable alternative ingredients.