



AGRICULTURAL — INN —



Christmas 2026

Starters

Grilled Goats Cheese & Ratatouille   

Thyme Roasted Mushroom - Balsamic Toasted Seeds - Sourdough Crisp

Millionaire Beef Carpaccio  

Truffle - Black Garlic Mayonnaise - Mushroom Ketchup - Parmesan - Toasted Sourdough

Smoked Salmon Gravavlax  

Creme Fraiche - Capers - Croutons

Tomato & Red Pepper Soup   

Basil - Foccacia

Mains

Roast Breast of Devon Turkey Christmas Dinner  

Apricot Stuffing - Pigs in Blankets - Yorkie - Roast Potatoes - Rich Pan Gravy

Braised Beef Christmas Dinner  

Apricot Stuffing - Pigs in Blankets - Yorkie - Roast Potatoes - Rich Pan Gravy

Roasted Pumpkin & Lentil Wellington 

Apricot Stuffing - Yorkie - Roast Potatoes - Christmas Gravy

Above Served with:

Sweet & Sticky Parsnips, Sprouts with Chestnuts & Bacon, Carrots & Red Cabbage

Salmon & Cod Cake

Spinach - Champagne Butter Sauce

Desserts

Vegan Chocolate Tart   

Forest Fruit - Vanilla Ice Cream

Christmas Pudding 

Brandy Custard

Pumpkin Pie Cheesecake

Whiskey - White Chocolate

3 Scoops of Cornish Ice Cream or Sorbet   

Ask for available flavours on the day

Sticky Toffee Pudding

Popcorn - Clotted Cream

West Coutry Cheeseboard +£3

Chutney - Crackers - Grapes

Pricing

2 Courses £35pp

3 Courses £42pp

Kids 2 Courses £15

Kids

Roast Turkey  

or

Pumpkin Wellington  

Chocolate Brownie

or

Ice Cream Sunday   



Christmas menu is available pre order only - Minimum group size 4 persons

 Vegan Option Available  Dairy Free Available  Gluten Free Available

Please advise of allergies and dietary requirements in advance as dishes cannot be altered on the day