



Private Dining Festive Menu

Selection of Piggy Bits

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Celeriac & Apple Soup

Lemon Oil

Jerusalem Artichokes

Pickle Pears, Devon Blue & Toasted Hazelnuts

Potted Mackerel

Horseradish Crème Fraîche & Sourdough Toast

Pressed Ham Hock

Garden Piccalilli

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Dartmoor Pork Chop

Roasted Apple & Mustard Sauce

Combe Estate Pheasant Breast

Carrot Puree, Crispy Bacon & Chestnuts

Crown Prince Squash Risotto

Crispy Sage & Whitelake Fetish

Fillet of Hake

Creamed Leeks & Garden Chard

All Served with Accompaniments from The Garden

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Morvenna Infused Spotted Dick

House Churned Butter & Birds Custard

Orchard Apple and Walnut Pie

Nocino Ice Cream

Sloe vodka Jelly

Clementine Sorbet

One Piece Cheeseboard

Chutney, Apple & Homemade Crackers

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Mince Pies, Tea & Filter Coffee

£55.00 Per Person

We are happy to cater for anyone with any special dietary requirements so please do let us know in advance.

Subject to change with availability