



PYNE ARMS CHRISTMAS MENU



STARTERS

Duck liver, orange and Brandy parfait, homemade fig chutney served with toasted brioche

Celeriac, sage, white onion and Stilton soup

Muddiford smoked trout with cracked black pepper, lemon caper dressing served with granary bread



MAIN COURSES

Local Devon turkey with chestnut stuffing, angels on horseback, chipolatas and all the trimmings

Local 8oz venison rump steak with confit of red cabbage, fondant potato and rich port jus

Grilled goats cheese with a white bean stew and basil croutons

Pan seared sea bass fillet, dauphinoise potatoes and spinach with citrus Hollandaise



DESSERTS

Pyne Arms own steamed Christmas pudding with a brandy sauce

Lemon & vanilla posset

Melt in the middle chocolate fondant

Selection of cheeses with homemade chutney & crackers (£2 supplement)

Coffee and mini mince pie

2 COURSES £18.95; 3 COURSES £21.95