

# Festive Menu 2020

Monday 16th November to Wednesday 23rd December

Pressed Ham Hock, Pickled Vegetables, Spiced Fruit Chutney  
& Sea Salt Sourdough Wafer

Brixham Market Fishcake with Bistro Leaves & Warm Garlic & Lemon Aioli  
Roast Beetroot, Vegan Cheddar, Candied Walnuts & Pear Salad  
with Raspberry Vinaigrette (Vegan)  
Winter Spiced Vegetable Veloute (Vegan)

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Roasted Turkey with Apricot & Sage Stuffing, Pigs In Blankets, Bread Sauce,  
Cranberry Compote & Rosemary Jus  
Braised Beef with Baby Onion & Rioja Sauce  
Roasted Fillet of Hake, Spinach & Lemon Emulsion

Roasted Butternut Squash Wellington, Chestnut Mushroom & Truffle Duxelles  
with a Cranberry & Tarragon Jus (Vegan)

All served with Lyonnaise Potatoes, Crushed Carrots & Swede,  
Brussels Sprouts & Garden Peas

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Traditional Christmas Pudding with Brandy Anglaise  
Lemon & Lime Posset, Shortbread Biscuit & Berry Compote  
Blackforest Pavlova, Chocolate & Armagnac Cream,  
Black Cherry & Chocolate Sauce

Fig & Pear Frangipan, Hazelnut Chantilly Cream  
Rose Water Chocolate Brownie & Raspberry Pink Gin Sorbet (Vegan)

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Coffee & Mints

£17.95 for 2 Courses or £20.95 for 3 Courses & Coffee per person

(For a private event please contact our events team,  
to arrange menus to suit your requirements quoting accordingly)

Book Today on 01803 853225  
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