

Berry Head Hotel

Festive Menu 2017

Monday 13th November to Friday 22nd December, Excluding Sundays

Ham Hock, Chestnut & Split Pea Terrine with Onion Compote & Toasted Rye

Mackerel Rilette, Gooseberry Chutney & Garlic Crostini

Portobello Mushrooms in a Garlic Veloute with Parmesan Straws

Winter Vegetable Soup, Herb Croutons

Roasted Turkey with Cranberry Stuffing, Pigs In Blankets, Bread Sauce & Rosemary Jus

Pork Loin, Apple & Cinnamon Farce, Cider & Mustard Sauce

Roast Cod with Veronique Sauce

Winter Leek & Girolet Onion Tart with Devon Oake Cheese & Vegetarian Onion Jus

All served with

Sautéed Potatoes, Crushed Carrots & Swede,
Brussel Sprouts & Garden Peas

Profiteroles filled with Chocolate Cream & Salted Caramel Sauce

Traditional Christmas Pudding with Brandy Anglaise

Individual Lemon Meringue Pie with Raspberry Sauce

Vanilla Pannacotta with Winter Berry Compote

Coffee & Mints

From 12noon to 3pm

£15.95 for 2 Courses or £18.95 for 3 Courses
& Coffee per person

Or From 7pm to 9pm

£16.95 for 2 Courses or £19.95 for 3 Courses & Coffee per person

Served in our Bistro & Restaurant

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

Book Today on 01803 853225

stay@berryheadhotel.com | www.berryheadhotel.com