



THE KEEPERS COTTAGE INN - CHRISTMAS 2023 MENU
PRE-ORDERING REQUIRED

Starters

Cider & onion soup with cheese & apple toast (v) (vg & gf available)

Pork terrine served with homemade piccalilli (gf)

Devon crab, mushroom and Cheddar cheese bake (gf)

Festive smoked salmon and prawn platter served with Marie Rose sauce (gf)

Breaded Brie served with homemade apple and blackberry jam

The above starters will be served with bread rolls and butter

Main Courses

Roast turkey served with pigs in blankets, stuffing and gravy (gf)

Root vegetable gratin (v) (vg & gf available)

Confit duck leg served with a port wine sauce and baked pear (gf)

Braised shin of beef with chorizo served with herby dumpling

*Slow cooked Porchetta with sage, apricot, apple and onion stuffing
served with apple and cider jus (gf)*

Smoked haddock Florentine with homemade cheese sauce and cheesy crumb topping

The above main course dishes will be served with a selection of fresh seasonal vegetables

Desserts

Granny May's light Christmas pudding

Vegan Vanilla Pannacotta with fruit coulis (gf)

Peach melba trifle

Classic apple pie

Chocolate coffee mousse cake

Lemon and passionfruit cheesecake

Cheese and Biscuits served with crackers, grapes and chutney

Tea and coffee

2 courses with coffee - £27.00 per person

3 courses with coffee - £30.00 per person



Please notify us of any special dietary requirements or allergies on the meal order sheet.
Gluten free dishes can be made on request. Subject to availability. All dishes are homemade.

