

G&D Christmas Day Lunch Menu 2025 - £86.95

Children 11 to 16 years - £42.95, Under 10 - £9.95

Canapes

Beef Carpaccio (GF) - Crab Arancini (GF) - Humous & Sun-dried Tomato (GF, Ve)

Starters

Sloe Gin Salmon Gravadlax with Blackberry, Dill and Tarragon, served with Chef's Dill-Lime Crème Fraiche, Avocado Puree, Focaccia and Homemade Pickled Salad

Bourbon-glazed Pork Belly Bites, served with Garlic & Chive Soured Cream and Fresh Apple Puree (GF)

Trio of Roasted Scallops, served in the half shell with Garlic Butter, White Wine and Parmesan-Dill Breadcrumb (**GF**)

Griddled Pears with Crumbled Goats Cheese (or Vegan Feta), served with Chef's Homemade Cress and Hazelnut Dressing (VeO, GF)

Mains

Traditional Christmas Roast Meats (choose 1, 2, or all 3)

Succulent Roast Local Turkey, and / or Honey & Mustard Roast Gammon Ham, and / or Slow-roasted, Forerib of West Country Beef

...served with all the Trimmings, including Pigs in Blankets, Sausagemeat Stuffing Balls, Yorkshire Puddings, Rosemary & Thyme Roasted Potatoes, Baked Red Cabbage with Apple & Onion, Brussels Sprouts with Bacon Bits, Honey Roasted Parsnips and Chantenay Carrots, Chef's 3-Cheese Cauliflower and Leek Bake, plus Turkey, Apple Cider or Red Wine gravy

Chef's Homemade Nut Roast, served with Rosemary & Thyme Roasted Potatoes, Brussels Sprouts, Sage & Onion Stuffing, Roasted Chantenay Carrots and Parsnips, Cauliflower Popcorn, Yorkshire Pudding, and Onion Gravy (V, Ve)

Whole Fresh Torbay Sole, roasted with Butter and Capers, served with Wedges of Lemon, Crushed Garlic New Potatoes, Wilted Spinach and Lemon-Parsley Sauce (GF)

Chef's Beef Wellington, (cooked Medium-Rare), served with Parmesan & Herb Duchess Potatoes, Garlic & Thyme Green Beans, Roasted Chantenay Carrots and Red Wine Gravy

Desserts

Traditional Christmas Pudding, served with homemade Brandy Crème Anglais, Candied Redcurrants and Fresh Mint (GF. V/VeO)

Chef's Dark Chocolate Fondant, with Candied Hazelnuts, Hazelnut Praline and Double Devon Pouring Cream (GF, VO)

Baked Crème Brûlée Cheesecake, served with Fresh Raspberries & Hot Toffee Sauce

Warm Homemade Chocolate Brownie, choose Salted Caramel, or Vegan Pecan (V, Ve), served with Dartmouth Clotted Cream Vanilla Ice Cream, or Vegan Dairy-free Ice Cream (V, Ve, GF)

Coffee

G&D's 'Own Blend' Freshly Ground Coffee, served with our delicious

Homemade Mince Pies

G&D Christmas Day Booking Form

| | Christmas Day Menu | | | | | | | | | | | | | |
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| Name | Sloe Gin Salmon | Pork Belly Bites | Roasted Scallops | Griddled Pears | Roast Turkey | Roast Beef | Roast Gammon | Nut Roast | Torbay Sole | Beef Wellinhton | Christmas Pudding | Chocolate Fondant | Cheesecake | Salted Caramel / Vegan Pecan |
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| Total | Starters | | | | Mains | | | | | Desserts | | | | |

Note: Larger format Menu and Pre-order Forms available on Request

If any guest has special dietary requirements or allergens, please let us know in advance and we will do our best to ensure that they can have a very Special Day too!