



Christmas

PARTY MENU

THE IDEAL VENUE FOR YOUR
CHRISTMAS PARTY...

2 Courses

£26 PER PERSON

3 Courses

£31 PER PERSON

AVAILABLE FROM
27TH NOVEMBER

**DRINKS PACKAGES ALSO AVAILABLE.
REQUEST WHEN BOOKING.**

Festive 2PM-4PM BRUNCH

28TH NOV
5TH DEC
12TH DEC
19TH DEC

Our famous
Twelve Twenty
brunch, with
bells on!

£35
PER PERSON

*Don't
forget*

**REGULAR BOTTOMLESS
BRUNCHES ARE STILL
AVAILABLE...**

Starters

GARLIC & CHILLI KING PRAWNS

With a toasted baguette.

WILD MUSHROOM & TRUFFLE ARANCINI

Served with parmesan and garlic aioli.

CRISPY PORK BELLY BITES

With apple & cider chutney.

Mains

TRADITIONAL ROAST TURKEY

Roast turkey served with pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables, rich gravy and a Yorkshire pudding.

FESTIVE NUT ROAST (V)

Homemade nut roast served with roast potatoes, seasonal vegetables, sage & onion stuffing, Yorkshire pudding and rich vegetarian gravy.

SOUTHERN FRIED CHICKEN BURGER

Crispy southern fried chicken topped with melted cheddar, smoky chorizo and garlic aioli, served in a toasted brioche bun with skin-on fries and house slaw.

LEMON & HERB COD

Oven-baked cod fillet in a lemon and herb butter, served with smashed new potatoes and buttered seasonal greens.

Desserts

TRADITIONAL CHRISTMAS PUDDING (V)

A classic Christmas pudding served warm with rich brandy sauce.

CHOCOLATE BROWNIE (V)

Warm chocolate brownie served with vanilla ice cream and a rich chocolate sauce.

WINTER BERRY CHEESECAKE

Baked vanilla cheesecake, served with winter berry compote and fresh cream.

Disclaimer: The menu is subject to availability. We may occasionally sell out of our more popular dishes and if we do, we'll do our very best to offer you an alternative. Menu descriptions may not include every ingredient. Customers with food allergies are encouraged to ask a member of staff for assistance with choosing their meal. We cannot guarantee that our products are free from nut or nut derivatives. Dishes including fish may contain bones. All weights are approximate prior to cooking.

BOOK NOW ON 01626 330 488
9 WOLBOROUGH ST NEWTON ABBOT TQ12 1JR