



THE EXETER INN



**WARMLY WELCOMES YOU
TO ENJOY YOUR CHRISTMAS DAY
IN A RELAXED COSY ATMOSPHERE**

Let us take care of all your needs for your
Christmas get-together in our festively decorated bar.
Our *5 course* sumptuous Christmas Day Menu is available for
pre-bookings only

**Adults £69.95
Children under 10 years £38.95**

Season's Greetings from Hazel, Steve and our Wonderful Team

If you have any queries regarding the menu, or dietary requirements,
please do not hesitate to contact us.

**The Exeter Inn
Chittlehamholt
EX37 9NS 01769 540281
*info@exeterinn.co.uk***





To Start

Sweet Roasted Carrot & Parsnip Soup with Toasted Walnuts and Rustic Bread (g, m, tn)

Smoked Scottish Salmon
With Crème Fraiche, Lemon, Capers and Toasted Sourdough (g, m)

Duo of Pate

Mushroom & Walnut Pate *and* Chicken & Cognac Parfait (m, tn)
With Salad Garnish, Pomegranate, Pear & White Wine Chutney and Toasted Sourdough (g)



Trio of Sorbet to cleanse your Palate

Raspberry, Blueberry or Mango

The Main Event

Hand-carved Turkey Breast with Lemon & Thyme Stuffing (g) wrapped in Bacon,
Pigs in Blankets(g), Goose Fat Roasted Potatoes and Roasted Parsnips

Fillet of Beef* with a Red Wine Jus (su)

Grilled Seabass & King Prawns with Dauphinoise Potatoes and a White Wine, Prosecco and Seafood Sauce (f, m)

Hand-Made Mixed Mushroom & Sweet Potato Wellington with Cranberries (g)

All served with a selection of Seasonal Vegetables, Bread Sauce,
Cranberry Sauce and a Rich Gravy

Puddings

Brandy-Soaked Christmas Pudding (g)
Traditional Christmas Pudding Served with Brandy Butter, Cream or Custard
(Alcohol free available)

Salted Caramel Chocolate Cheesecake (g)

Chocolate and Amaretto Semifreddo (g e m so)

Belgian chocolate mousse with a soft Amaretto Centre topped with chocolate shavings

LUXURY CHEESE BOARD* Taw Valley Cheddar, Award Winning Stilton and soft Somerset Brie served with
artisan biscuits, red onion marmalade, celery, and grapes

Trio of Hand-Made Ice-creams

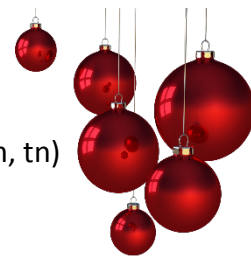
Devon Clotted Cream, After eight Mint and Raspberry Ripple

To Finish

Fresh Pot of Coffee or Pot of Tea with a hand-made Truffle

Adults £69.95, Children £38.95

**£5 Supplement for Fillet of Beef and £4 Supplement for the Luxury Cheeseboard*



HOW TO MAKE AND SECURE YOUR BOOKING

Please telephone to book your Christmas Day table with us

To secure your reservation a **deposit of £10** per person is required upon making your booking

Please complete the booking form and return to us
NO LATER THAN MONDAY 13TH DECEMBER



Booking Form

Name:		
Address:		
Contact Tel No:		
Number in Party:		
Deposit Enclosed £		
	Numbers	Name & Dietary Requirements (Intolerances or Allergies)
Starters		
Soup		
Smoked Salmon		
Duo of Pate		
Mains		
Turkey		
Fillet of Beef *£5 Supplement		
Sea Bass		
Mushroom & Sweet Potato Wellington		
Puddings		
Traditional Christmas Pudding		
Salted Caramel Cheesecake		
Amaretto Semifreddo		
Luxury Cheese Board * £4 Sup		
Coffee or Tea		

