

THE
DEVONSHIRE ARMS
HOTEL

Private Dining

Available 1 December to 23 December. Choose up to two starters, two mains, and two desserts for your party to select from.

£72 Per Person

To START

Roasted Parsnip & Apple Soup (V)

Spiced Crème Fraîche, Toasted Hazelnut

Smoked Duck Breast

Pickled Red Cabbage, Orange Gel

Cider Glazed Pork Belly

Black Pudding Crumb, Apple Compote

Cured Mackerel

Horseradish Cream, Pickled Cucumber

Seared Scallops

Cauliflower Purée, Crispy Pancetta

To FOLLOW

Slow Braised Beef Short Rib

Truffle Mash, Glazed Heritage Carrots, Pan Jus

Herb Crusted Cod

Pickled Red Cabbage, Orange Gel

Pan Seared Seabass

Saffron Potatoes, Samphire, Shellfish Velouté

Roast Turkey

Traditional Trimmings

Wild Mushroom, Spinach &

Brie Pithivier (V)

Madeira Sauce

V – Vegetarian

We will add a discretionary 5% service charge to your bill. 100% of this payment goes to our team. The charge is optional, so if you would like us to remove it, please ask.

An allergen menu is available for your information. Please ask any member of staff for advice.

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To FINISH

Warm Butter Chocolate Tart
Banana & Yuzu Sorbet, Marinated Pecans

Christmas Pudding
Brandy Custard, Blood Orange

Caramelised Bread & Butter Pudding
Quince, Soaked Raisins, Brown Butter Ice Cream

Clementine, Cranberry & Pistachio Pavlova

Selection of Three Courtyard Dairy Cheeses
Fig Chutney, Grapes, Celery, House Biscuits
(Can be added as an extra course for £12.50 pp)



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