

OPENING AND CLOSING TIMES FOR THE BAR

1st December - 24th December
11am - 11pm

Christmas Day

12noon - 3.00pm (closed pm)
Food from 12noon bookings only (closed pm)

Boxing Day

11.30am - 4.00pm (closed pm)
Food from 12noon - 3.00pm (closed pm)

New Years Day

12noon - 4.00pm (closed pm)
Food from 12noon - 4.00pm (closed pm)

**VERY MERRY CHRISTMAS
AND
A HAPPY NEW YEAR**



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CHRISTMAS MENU

2019



STEAM PACKET INN

TOTNES



CHRISTMAS MENU

29TH NOVEMBER - 24TH DECEMBER 2019

3 courses £25.00 per person

2 courses (lunch only) £19.00 *inclusive of VAT*

TO START

Roasted butternut squash soup chilli, crème fraiche, multi-seed bread **(V)(GF)**

Rosemary breaded brie wedges red onion & cherry marmalade **(V)**

Creamy garlic mushrooms crispy bacon, stilton on toasted ciabatta **(GF)**

Smoked salmon soft cream cheese & dill pâté toasted sour dough

Goats cheese & caramelised fig filo pastry parcel

MAIN COURSE

Turkey roulade wrapped in smoked bacon apricot stuffing, pig in blanket, cranberry gravy **(GF)**

Lamb, red wine & rosemary casserole parsnip crisps **(GF)**

Salmon, mushroom & spinach wellington lemon & dill cream sauce

Squash, sage, chestnut & goats cheese tart roasted vine cherry tomatoes **(V)**

Served with herb and garlic roasted potatoes

Vegetables for the table- braised red cabbage, carrot & swede mash, chestnut buttered brussel tops & sprouts

DESSERTS

Christmas pudding brandy sauce **(GF)**

Chocolate & orange tart clotted cream

Vanilla cheesecake pecan & biscuit base, caramel sauce

Apple, plum & cinnamon pie vanilla custard

Tea or cafetiere coffee with mini mince pie £2.50 per person

Please Note: for bookings of 10 or more persons this will incur a discretionary service charge of 10%

V - vegetarian **VE** - vegan **GF** - gluten free Nuts are used in our kitchen and dishes may contain nuts or nut oils. Customers with food allergies are asked to kindly discuss their dietary needs with our team.



CHRISTMAS DAY MENU

£69.00 per person

£39.00 children 12 and under *inclusive of VAT*

TO START

Pea & smoked ham hock soup (GF)

Chicken liver & port pâté fig chutney, seeded toast

Tempura monkfish & king prawns mango chilli mayonnaise

Roasted tomato, garlic & feta cheese tartlet rocket **(V)**

Pan-seared scallops cauliflower puree, crispy smoked bacon, watercress **(GF)**

MAIN COURSE

Devon turkey breast chestnut, sage & sausage stuffing, pig in blanket, honey roast parsnips, turkey cranberry gravy **(GF)**

West-country fillet steak stilton crust, celeriac puree, green beans with shallots, mushroom & Dijon cream sauce **(GF)**

Grilled bream fillet king prawn, mussel, chorizo & pea risotto **(GF)**

Trio of filo pastry tarts (V)

Wild mushroom, gruyere cheese
Caramelised red onion, beetroot & goats cheese
Spiced squash, chestnut & brie

Served with herb and garlic roasted potatoes

Vegetables for the table- braised red cabbage, carrot & swede mash, chestnut buttered brussel tops & sprouts

DESSERTS

Christmas pudding brandy sauce **(GF)**

Baileys profiteroles chocolate sauce

Ginger spiced sticky toffee pudding vanilla ice cream **(GF)**

Black & blue crumble pie vanilla custard

West-country cheese board a selection of some of the finest local cheeses, chutney, grapes, apple, celery & biscuits **(GF)**

Coffee and petit fours

