# Opening and closing times for the bar

## **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 Eve**

11am - 8.00pm Food from 12noon - 6.00pm

## **New Years Day**

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

## The Steam Packet Inn TELEPHONE 01803 863880

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Disclaimer – Due to the current market, our suppliers from time to time may not be able to source some products. We therefore reserve the right to substitute any of the dishes should the need arise.





#### 24th November - 24th December

 $3 \ courses \ \pounds 30 \ {\rm inclusive} \ {\rm of} \ {\rm VAT}$   $2 \ courses \ ({\rm lunch time} \ {\rm only}) \ \pounds 24 \ {\rm inclusive} \ {\rm of} \ {\rm VAT}$ 

#### to start

Chicken Liver Parfait port & onion marmalade, toasted artisan bread

Medley of Mushrooms creamy white wine & leek sauce topped with parmesan crisp, rosemary crumb

Crayfish Cocktail Bloody Mary mayonnaise & sourdough

Spiced Carrot & Coriander Soup vegetable crisps (GF/VE)

#### mains

Christmas Turkey pig in blanket, pork & sage stuffing, bread sauce, cranberry sauce

Homemade Nut Roast wilted spinach, courgette, smoked Applewood cheese, vegetable crisps (GF/VE)

served with rosemary & garlic roasted potatoes, sauté red cabbage, roasted carrots, chestnut sprouts, cauliflower & broccoli cheese

Smoked Salmon, Prawn & Cod Fish Pie leek, mushroom, sweetcorn cream sauce, finished with potato mash, cheddar, mixed leaves

West-Country Beef, Merlot & Peppercorn Pie seasonal vegetables & buttered new potatoes

#### dessert

Christmas Pudding brandy sauce

Lemon Tart raspberry cream (V)

Local Cheeses artisan crackers, farmhouse chutney (V)

Chocolate Brownie amoretti biscuit crumb, chocolate sauce,

Salcombe Dairy ice cream

Mango Sorbet, from Salcombe Dairy (VE/GF)

Coffee or Tea £3 supplement



£89 per person inclusive of VAT (Children 12 years and under £45)

#### to start

Duo of smoked fish smoked salmon, mackerel pate, lemon aioli, toasted artisan bread

Porcini mushroom arancini rustic tomato sauce, basil oil, crispy basil leaves

Ham hock rillette pickled red onions, cornichons, crostini

Roasted butternut quash soup lime cream, crispy basil leaves

#### mains

Roast Christmas turkey crown pig in blanket, pork sage & onion stuffing, bread sauce, cranberry sauce

Devon topside of beef Yorkshire pudding, horseradish cream

Homemade nut roast wellington wild spinach, courgettes,

Applewood vegan smoked cheese (GF/VE)

Above served with roasted rosemary & garlic potatoes, glazed carrots, parsnips, medley of greens, smashed swede, cauliflower & broccoli cheese

Panfried hake crushed new potatoes, medley of greens, pesto, shrimp & caper butter

### dessert

Christmas pudding spiced berry compote & brandy sauce
Vanilla cheesecake salted caramel & honeycomb shards
Chocolate torte & vanilla ice cream sugared raspberries
Salcombe Dairy luxury ice creams,

Sorbet – Mango (VE)

Local cheeses artisan biscuits, farmhouse chutney

Coffee and chocolates

