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.



Christmas Party Menu 2024 29th November - 24th December

3 courses £34 inclusive of VAT
2 courses (lunchtime only) £27 inclusive of VAT

to start

Roasted tomato soup bread roll (ve/gfo)

Prawn cocktail brown bread & butter (gfo)

Tumeric spiced hummus crispy chickpeas, toasted sesame & flatbreads (ve/gfo)

Maple glazed duck salad orange dressing, watercress & rocket (gf)

Breaded brie port, red onion & cranberry relish (v)

mains

Traditional roast turkey pigs in blankets, sage & onion stuffing, cranberry sauce, roast potatoes, seasonal vegetables & gravy (gf)

Braised brisket of beef mashed potatoes & kale; roasted onion & rosemary gravy (gf)

Fillet of sea bass sautéed potatoes, chorizo, spinach, sun blushed tomatoes & pesto dressing (gfo)

Creamy mushroom & stilton linguini (v)

Spinach & garlic gnocchi roasted butternut squash & broccoli, butternut squash puree, pesto & crispy kale **(ve)**

dessert

Christmas pudding brandy sauce (gfo)

Chocolate brownie chocolate sauce & vanilla ice cream

Coconut panna cotta mulled berry compote (ve/gf)

Lotus biscoff cheesecake caramel sauce & honeycomb

Cheddar & stilton quince jelly, crackers, apple & grapes (gfo)

Coffee or tea £3 supplement

Christmas Day Menu 2024

£99 per person inclusive of VAT (Children 12 years and under £49)

to start

French onion soup gruyere croute

Game terrine port & red onion marmalade & toast (gfo)

Twice baked cheese soufflé parmesan & chive cream (v)

Picked local Devon crab apple & citrus dressing; micro leaf salad (gfo)

Elderflower poached pear beetroot puree & savoury granola (ve/gfo)

mains

Roast Devon turkey crown pigs in blankets, sage & onion seasoning, game chips & homemade cranberry sauce (gfo)

Roast sirloin of Devon beef horseradish sauce & Yorkshire pudding

Butternut squash, onion & spinach pithivier (v)

all of the above served with roast potatoes, Brussels sprouts, swede & carrot puree, red cabbage, roasted parsnips & gravy

Loin of cod mussel, prawn & clam linguine; white wine & dill cream (gfo)

Wild mushroom & pearl barley risotto roasted carrots & toasted seeds (ve)

dessert

Homemade Christmas pudding brandy sauce (gfo)

Baked Alaska orange & ginger parfait & gingerbread pieces

Egg custard tart poached rhubarb

Dark chocolate delice caramel sauce, coffee ice cream & tuile biscuit (gfo)

Selection of local cheeses quince jelly & artisan crackers (gfo)

Tea and coffee

Mini mince pie