

STARTER

Parsnip & apple soup, with parsnip crisps

FISH COURSE

Classic prawn cocktail, Marie Rose sauce, buttered malted bread

PALETTE CLEANSER

Lemon sorbet with candied lemon

MAIN COURSE

Sirloin of Exmoor Beef

OR

Roasted Turkey breast

Both served with roast potatoes, Pigs in blankets, honey roast parsnips, seasonal vegetables, Yorkshire pudding, rich gravy

Wild mushroom, spinach & goats cheese tart with new potatoes, balsamic dressed salad

DESSERT

Traditional Christmas pudding, brandy sauce

Baileys & Malteser cheesecake with pouring cream

Individual cheese and biscuits, celery & grapes

TO FINISH

Tea or coffee with warm mince pie

PRICE: £75.00



Hunter's Inn is owned by the National Trust, at the heart of 2,000 acres of land in the Heddon Valley that we care for. Every pint, meal or overnight stay here helps us look after the wildlife in the valley and continues to improve access for visitors.

The inn is managed for us by Bespoke Hotels.

G= made with Gluten free ingredients. $G^*=$ made with gluten free ingredients on request.

V= vegetarian VE=Vegan VE*= on request

Please be aware that all our food is prepared in our kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. Game may contain shot and fish may contain bones.