PLUME OF FEATHERS
A PUB WITH ALTITUDE

Christmas MENU

3 Course Meal - £90 pp
Welcome Glass of Prosecco

STARTERS

CAMEMBERT— Caramelised Camembert Pickled sweet grape chutney · Sugared walnuts · Toasted sourdough

CHICKEN PARFAIT — Thyme Puff Pastry Silky chicken liver parfait · Caramelised red onion chutney · Dressed julienne pear

TRUFFLED PUMPKIN VELOUTÉ — Winter Pumpkin & Truffle Toasted pumpkin seeds · Chestnuts · Warm sourdough

SMOKED SALMON — Salmon Rillette Honey & mustard pickled beetroot · Whipped horseradish cream · Dill · Lemon · Toasted sourdough

MAINS

ROAST TURKEY BALLOTINE — Chestnut & Sage Smoked Bacon · Crispy Confit Potatoes · Apricot & Mustard-Glazed Chantenay Carrots · Watercress · Spiced Honey Pig in Blanket · Shallot & Thyme Jus

8oz Fillet Steak — Chargrilled Fillet · Crispy Confit Potatoes · Black Garlic Jus · Watercress Recommended Medium Rare

GRILLED SEA BREAM — Champagne Velouté Leeks · Samphire · Shallots · Tomato Concassé · Dill · Crushed New Potatoes

BUTTERNUT SQUASH TARTE TATIN — Sage & Salted Caramel Butternut Squash & Red Onion · Whipped Goat's Cheese · Toasted Almonds · Seasonal Green Salad

Food Allergies & Intolerances:
Please speak to a member of staff regarding ingredients and allergens.

To reserve, please call 01822 890240 or email plume.dartmoor@gmail.com

DESSERTS

APPLE STRUDEL — SERVED WITH ICE CREAM OR CUSTARD

CHRISTMAS PUDDING PARFAIT — A MODERN CHRISTMAS CLASSIC FROZEN FRUIT, ALMOND & BRANDY PARFAIT · GINGERBREAD CRUMB · FROSTED REDCURRANTS · FRESH MINT

CLEMENTINE & PISTACHIO MESS — WINTER CITRUS & WHITE CHOCOLATE CRUSHED MERINGUE · PISTACHIO · WHITE CHOCOLATE GANACHE · SPICED POACHED CLEMENTINE · DRIED RASPBERRY · WINTER BERRY COULIS

WARM CHOCOLATE FONDANT — Dark Chocolate Indulgence Warm chocolate fondant · Winter berry coulis · Vanilla ice cream

✦ MERRY CHRISTMAS ✦

With our compliments, we wish you a wonderful festive season.

Food Allergies & Intolerances:
Please speak to a member of staff regarding ingredients and allergens.

