



CHRISTMAS FAYRE MENU
THE OTTER INN, WESTON, HONITON, EX14 3NZ
Served 1st to 24th December (excludes Sundays)



STARTERS

- Tomato & Roasted Red Pepper Soup* GF with crusty bread
Chicken Liver Pate served with redcurrant jelly & crusty bread
Creamy Garlic Mushrooms GF served on toasted ciabatta bread
Traditional Prawn Cocktail GF with Marie Rose Sauce served with crusty bread

MAIN COURSES

- Traditional Roast Turkey* GF served with Yorkshire pudding, Pig in Blanket & homemade stuffing
Braised Beef with bacon, onions, mushroom and red wine gravy
Pan-Roasted fillet of Seabass GF with a black pepper butter on a chunky ratatouille
V Goats Cheese & Apricot Nut Roast served with a cranberry & Port reduction

ALL MAIN COURSES ARE SERVED WITH HOME-MADE ROASTED POTATOES AND SEASONAL VEGETABLES UNLESS OTHERWISE STATED

DESSERTS

- Mulled Winterberry and Apple Crumble* with hot custard
Lemon Syllabub with a ginger crunch & lemon zest
Traditional Christmas Pudding served with hot brandy sauce
Chocolate Brownie GF with hot chocolate and orange sauce and Chantilly Cream

(Instead of Dessert): *Local Cheeseboard* a selection of local cheeses with grapes, celery and biscuits (Add £2 supplement)

Tea or Filter Coffee & Mince Pie (Add £2 supplement)

2 courses £13.95 3 courses £16.95

By Booking & Pre Order only. **£5 per person Deposit secures your booking.** This deposit becomes non-refundable 48 hours before your booking date as the preparation for your party will have begun

GF = Gluten Free. Request GF Bread. For GF Roast Meals request no stuffing, Yorkshire Pudding & GF Gravy
If you are gluten free please tell us at the time of Pre-Order.

ALLERGEN ADVICE – CONTAINED IN OUR BACK OF BAR ALLERGEN FOLDER
IF YOU HAVE ANY FOOD OR DRINK ALLERGIES OR INTOLERANCES PLEASE SPEAK TO A MEMBER OF STAFF BEFORE PLACING YOUR ORDER