

THE
MARY TAVY INN

DARTMOOR

Christmas

AT THE MARY TAVY INN

TWO COURSES £37.00 | THREE COURSES £41.00

STARTERS

Wild Mushroom, Chestnut & Thyme Soup

A rich winter soup served with rosemary sourdough

Vegan · Contains nuts · GFO

Baked Goats Cheese Crostini

Hot honey, fig jam, and peppery rocket

DFO · V · GFO

Spiced Crab Cakes

Served with garlic aioli and ginger and lemongrass cabbage

GF

Ham Hock & Cheddar Croquettes

Served with piccalilli, mustard mayonnaise and Parmesan

MAINS

Traditional Roast Turkey

Served with roast potatoes, pigs in blankets, Yorkshire pudding, seasonal trimmings and rich gravy

DFO · GFO

Slow-Roasted Lamb Shank

Served with roasted shallots, horseradish mash and a red wine jus

DFO · GFO

Pan-Fried Sea Bass

Served with creamy garlic leeks infused with lemon and dill, asparagus and pancetta new potatoes

Cajun-Spiced Sweet Potato Roulade

Vegan cream cheese and smoky red pepper chutney, served on a winter herb-infused ratatouille

VEGAN

Pepper & Brie Nut Roast

Served with roast potatoes, Yorkshire pudding, seasonal trimmings and rich gravy

V · GFO · CONTAINS NUTS

DESSERTS

Traditional Christmas Pudding

Served warm with brandy sauce

(GFO)

Rich Chocolate Orange Brownie

Served with creamy vanilla ice cream

(GF)

Basque Cheesecake

Served with winter berry compote and whipped cream

(GF)

Plum, Pear & Winter Berry Strudel

Served warm with cinnamon ice cream

(Vegan)

GOOD FOOD BRINGS PEOPLE TOGETHER