



# Christmas

## At The Commodore Inn

### Starters

#### Cream of Cauliflower & Stilton Soup (V)

Served with mini tin loaf & salted butter

#### Breaded Wedge Of Brie (V)

Homemade in house with panko breadcrumb, cranberry dip, dressed leaves

#### Duck Liver & Pork Paté

Orange & Cognac Liqueur, sourdough dipping bread, red onion chutney

#### Boozy Prawn Cocktail

Gem Lettuce, Marie Rose Sauce, Vodka, Tabasco, Lemon

#### Sticky Pigs in Blankets

Soy Honey Glaze, Salt & Pepper Seasoning, Cranberry Dip

Vegan Alternative Also Available

### Main courses

#### Traditional Turkey Dinner

Roast Turkey with all the festive trimmings including Pigs in Blankets, Yorkshire pudding, roast and mashed potatoes and seasonal vegetables

#### Pan Seared Fillet of Salmon

Pan fried Salmon served with buttered new potatoes and seasonal vegetables with a creamy dill & hollandaise sauce

#### Vegan Roast Turkey (VE)

Roast Turkey & Stuffing including Pigs in Blankets, Yorkshire pudding, roast and mashed potatoes and seasonal vegetables

#### Festive Pork & Apple Burger

Pork and Apple Burger, Apple Sauce, Melted Blue Cheese, Crunchy Red Cabbage Slaw, Toasted Brioche, Rosemary Seasoned Triple Cooked Chips

#### Wild Mushroom & Camembert Wellington (V)

Shortcrust pastry wellington baked with portobello & chestnut mushrooms, creamy camembert sauce with roast & mashed potato, and seasonal vegetables

### Desserts

#### Traditional Christmas Pudding

Traditional festive pudding served with brandy sauce or devon custard  
Vegan Alternative Available

#### Creamy Baileys Cheesecake

Digestive Biscuit Base, Cocoa Powder, Vanilla Ice Cream

#### Warm Sticky Toffee Pudding

Butterscotch sauce, Madagascan Vanilla Ice Cream or Devon Custard

#### Chocolate & Orange Jaffa Dome

Pastry, Chocolate Orange Mousse, Vanilla Ice Cream

**2 Courses £23.95 / 3 Courses £28.50**