



# Christmas on the moor

Dates 19<sup>th</sup> Nov to the 22<sup>nd</sup> Dec - 3<sup>rd</sup> Jan to 12<sup>th</sup> Jan

Times – Noon till 2.30 & 6pm till 9pm

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Three course £20

Two course £18

## Starters –

Homemade chicken liver pate with artisan toasted bread and a Christmas chutney

Or homemade curried parsnip soup with artisan crusty bread

Or tempura king prawns with a garlic mayo dip

Or brie in breadcrumb with cranberry dip

## Mains –

Roast turkey served with cranberry sauce, roast potatoes, cauliflower cheese, sausage meat stuffing, roast parsnips, pigs in blankets and seasonal vegetables

Or roast top side of beef with Yorkshire pudding, roast potatoes, cauliflower cheese, sausage meat stuffing, roast parsnips, pigs in blankets and seasonal vegetables

Or herb crusted salmon steak, roast potatoes, cauliflower cheese, roast parsnips and seasonal vegetables

V butternut squash & mushroom pastry parcels, vegetarian gravy, roast potatoes, cauliflower cheese, roast parsnips and seasonal vegetables

## Pudding –

Christmas pudding with brandy sauce and Devon clotted cream

Or Jamaican lemon crunch

Or homemade chocolate & Guinness mousse topped with cream

Or homemade apple & cinnamon crumble with custard

Or Choice of ice creams

Or Cheese & biscuits

Tea/coffee mints

Christmas crackers & all the trimmings

Should any of your party have dietary requirements, please call to discuss  
Call for a booking form or ask at the bar 01837 840689 – [www.thetorsinn.co.uk](http://www.thetorsinn.co.uk)



**Merry Christmas from  
The Tors Inn on Dartmoor**