

Piestro



Christmas Menu 3 Courses for £24.95

Our food is locally sourced wherever possible and freshly cooked on the premises.

STARTERS

Butternut squash, sweet potato and ginger soup.

Classic prawn cocktail.

Devon chicken liver pâté with toasted ciabatta.

MAINS

Hand carved roast turkey breast, chestnut stuffing, roast potatoes & parsnips, glazed sprouts and carrots, braised red cabbage with homemade cranberry sauce and turkey gravy.

Fillet of fresh salmon in a cream and dill sauce served with creamy mashed potato, roasted cherry vine tomatoes and buttered seasonal vegetables (GF).

Slow cooked local venison in red wine and red currant jelly served with fluffy mashed potato and glazed sprouts and carrots, braised red cabbage.

Christingle pie, mouth-watering shortcrust pastry filled with shallots, parsnips, celeriac, sage and rosemary in a velvety cream and cranberry sauce served with creamy mashed potato or sweet potato fries and seasonal vegetables (V).

DESSERTS

Christmas pudding served with warm cognac sauce.

Treacle tart with clotted cream or Dartmouth vanilla ice cream (V).

Two scoops of Dartmouth ice cream (V)
Vanilla, strawberry, double chocolate or blackberry.

Cheese Board
Selection of Devon cheeses, red onion marmalade & artisan biscuits, celery and grapes.

To finish local roasted coffee, tea or fruit infusions and a homemade mince pie.