



Christmas Day at THE PIG-at Combe

to start

Potted Smoked Trout
Horseradish Crème Fraiche, Pickled Cucumber & Trout Caviar

Sea Bass Crudo
Preserved Gooseberries and Coriander Yogurt

‘Beech Ridge’ Chicken & Ham Terrine
Garden Pickles and Watercress

Roasted Celeriac & Apple Soup
Black Wiltshire Truffle & Rapeseed Oil

‘David Lyes’ Pigeon Breast
Devon Blue, Pickled Beetroot & Spiced Hazelnuts



to follow

Free Range Turkey Breast
Roast Potatoes, Garden Veg, Pigs in Blankets, Cranberry, Stuffing & Bread Sauce

Roasted Crown Prince Squash Risotto
“Whitelake Fetish” Cheese, Sage & Walnut Pesto

Elston Farm Venison Loin
Braised Shoulder, Red Cabbage Puree & Blackberries

Seared South Coast Brill
Hambledon Braised Leeks & Exmoor Caviar Sauce

Monkfish Loin
White Crab with Brown Crab Gnocchi & Shellfish Bisque



to finish

Christmas Pudding
Brandy Sauce

Buttermilk Steamed Sponge
Claire's Preserve Jam & Pouring Cream

Apple, Chuckle Berry & Orange Thyme Crumble
Vanilla Custard

Marsala Wine Poached Pear
Chocolate Sauce, Almonds & Oat Cream

Selection Of Devon Cheeses
Chutney, Grapes & Artisan Biscuits

