

Starters

French Onion Soup

Served with a Cheddar Crouton

Wild Game Terrine

Served with Cranberry & Raisin Bread and finished with a Norwegian Salad

Avocado & Prawn Salad

Served on a bed of Mixed leaves in a Lemon Dressing

Trio of Melon Balls

Served with Fresh Figs & Parma Ham (V & Vegan—Served without Parma Ham)

Smoked Duck on a bed of Raspberries & Orange Sauce

Dressed with a Raspberry Coulis

Mains

Served from the Carvery with Vegetables and Festive Trimmings

Roast Sirloin of Devonshire Beef *with Yorkshire Pudding*

Crown of West Country Turkey *with Chestnut Stuffing & Pigs in Blankets*

Confit Duck Leg and Pan Fried Duck Breast *with Fondant Potato and a Sweet Plum Jus*

Oven Roasted Salmon Supreme *with Dauphinoise Potato and a Hollandaise Sauce*

Mediterranean Vegetable Tart

with a Warm Cranberry Dressing & Micro Herbs (V Vegan)

Desserts

Homemade Christmas Pudding *with Brandy Sauce*

Homemade Strawberry Pavlova

Homemade Sherry Trifle

Homemade Profiteroles *served with Chocolate Sauce*

Homemade Trio of Desserts *Including Mini Crème Brulee. Eton Mess & Lemon Tart*

Followed by Platters of Cheese, Biscuits & Coffee served in the Sunlounge



Brasserie 16 At the Devoncourt Resort

Christmas
Lunch Menu
2022



Adult £89.00 Per Person

Children £50.00 per person (Aged 5-12)

Children £30.00 per person (Aged Under 5)

FULL PAYMENT WILL BE REQUESTED AT TIME OF BOOKING.