



Christmas Party Menu

4 course @ Lunch £25

4 course @ Dinner £30

Starters

Jerusalem Artichoke Soup ~ Coconut Foam ~ Black Curry ~ Onion & Parmesan Loaf

Start Bay Crab ~ Compressed Cucumber ~ Orchard Apple ~ Champagne Sauce ~ Borage £5 supplement

Blow Torched Beesands Mackerel ~ Sweet & Sour Tangerine ~ Roast Cauliflower ~ Yeast

Birds Liver Parfait ~ Variations of Rhubarb ~ Pain De Spice ~ Chicken Crackling

Mains

Line Caught Cod ~ Smoked Chicken Wings ~ Toffee Pineapple ~ Lightly Spiced Parsnip Velouté

Dartmoor Venison in Pancetta ~ Confit Piglet Belly ~ Trompette Noir ~ Preserved Damson Plum £6 supplement

Haldon Forest Wild Mushrooms ~ Williams Paire ~ Pearl Barley ~ Candied Hazelnuts ~ Smoked Leeks

Fillet of Turbot ~ Jerusalem Artichoke ~ Chanterelles ~ Smoked Lardo ~ Hazelnut ~ Grapes ~ Verjus £6 supplement

Butter Roast Dartmoor turkey ~ Kilted Chipolata ~ Cranberry Sauce ~ all the Twenty seven Trimmings

Sides

Braised Red Cabbage ~ White Chocolate |£4

Smoked Koffeman's Potatoes |£4

Desserts

Christmas Pudding assiette ~ Brule ~ Frozen Parfait ~ Ice Cream ~ Cognac Anglaise

Baked Alaska ~ Ginger Sponge ~ Raspberry Parfait ~ Yuzu Ice Cream

Passion Fruit & Mandarin Tart ~ White Chocolate sorbet ~ Marinated Oranges

Jamie & Dans three Favourite Cheese ~ Pineapple Chutney ~ Fudge Biscuits

Fish may contain bones ~ Game may contain shot ~ Our nuts most certainly contain nuts

For all allergen inquiries please talk to a member of staff

Don't forget to follow us on Facebook ~ Instagram ~ Twitter @ twenty_seven_x

Jamie x