
2025 BIDEFORD CHRISTMAS SET MENU – 2 COURSES £32.95 3 COURSES £38.95

ANTIPASTI (Starters)

Zuppa del Giorno (v, can be Vegan) Roasted Butternut Squash soup with Smoked Paprika, Cumin, Onions, Carrots and Thyme garnished with Sage and Crème Fraiche, served with toasted Ciabatta (contains gluten, dairy)

Mini Frutti di Mare (can be dairy free) Squid, King Prawns and Mussels in a Garlic, Chilli, Parsley, Butter, Lemon Juice and White Wine tomato sauce served with toasted Ciabatta (contains gluten, dairy, wine)

Wild Mushroom Bruschetta (v) Sauteed Wild Mushrooms with Shallots, Blue Cheese, Cream and White Wine, served on toasted Ciabatta, topped with Rocket and Pecorino Cheese (contains gluten, dairy, wine)

Polpette al Sugo di Pomodoro Homemade Beef Meatballs, served in a Tomato sauce and toasted Ciabatta (contains flour, egg and parmesan)

CORSI PRINCIPALI (Mains)

Petto di Tacchino Ripieno Turkey breast stuffed with a Sage and Onion stuffing and Orange segments, wrapped with crispy smoked Pancetta, and served with roasted chestnuts, brussels sprouts and a pancetta and cranberry red wine beef jus (contains gluten, dairy, wine)

Anatra Pan Fried Duck Breast served with Butternut Squash Puree, Butternut Squash Cubes, Wild Mushrooms, Thyme, Shallots, Pancetta and a Cranberry Red Wine beef Jus, topped with Crispy Parsnips (contains dairy, wine)

Salmon Pan Fried Salmon served with Pepperonata (Roasted Peppers, Onions, Garlic and Capers), Green Beans and Salsa Verde (contains capers, shallots, gherkins, herbs, lemon juice and olive oil)

Ravioli di Spinaci e Ricotta (v, contains nuts) Homemade Spinach and Ricotta Ravioli served with a Tomato cream sauce and topped with Pecorino cheese, Pine nuts and Rocket (contains gluten, celery, dairy, nuts – nuts are inside the ravioli)

ALL CHRISTMAS DISHES ARE SERVED WITH ROASTED POTATOES AND CARROTS, PARSNIPS & BUTTERNUT SQUASH GLAZED WITH BUTTER, HONEY AND WHOLEGRAIN MUSTARD

DOLCI (Dessert)

Chocolate Brownie – Warm Chocolate Brownie served with Chocolate Sauce and Vanilla ice Cream (contains gluten, dairy)

Sticky Toffee Pudding – Served with Toffee Sauce and Vanilla ice cream (contains gluten, dairy)

Crème Brulee – Set vanilla egg custard topped with a layer of caramelised sugar (contains dairy, egg)

(v) denotes dishes which are suitable for vegetarians. Please let us know if you have any other dietary requirement and we will do our best to accommodate. Due to the presence of nuts in our restaurant there is a small possibility that traces of nuts may be found in any of our items. Please advise your server if you have any allergies or intolerances as ingredients in our dishes can change.

Please note tables of 10 or more will be subject to a discretionary 12.5% service charge