



Christmas Day 2024
at the
Passage House Inn

£89.95

Children under 12 £40

Celeriac, Hazelnut & Truffle soup
served with crusty bread

Smoked Breast of Duck
*with a bacon & cherry tomato salad
& cherry balsamic glaze*

Baked Tiger Prawn Gratin
in a garlic butter & panko breadcrumbs

Fig & Goat Cheese Parcel
*On a bed of mixed leaves with pickled wild mushrooms
& a red onion marmalade*

Roast Breast of Local Turkey
Served with chestnut stuffing and bacon chipolata

Sirloin of Beef
Served with a red wine jus and Yorkshire pudding

Slow-Roasted Shoulder of Lamb
Served with a rosemary and mint jus

Mushroom Cranberry & Brie Wellington

Roasted Fillet of Turbot
Served with braised fennel

From the Carvery

***ALL SERVED WITH ROAST POTATOES,
AND A SELECTION OF SEASONAL VEGETABLES***

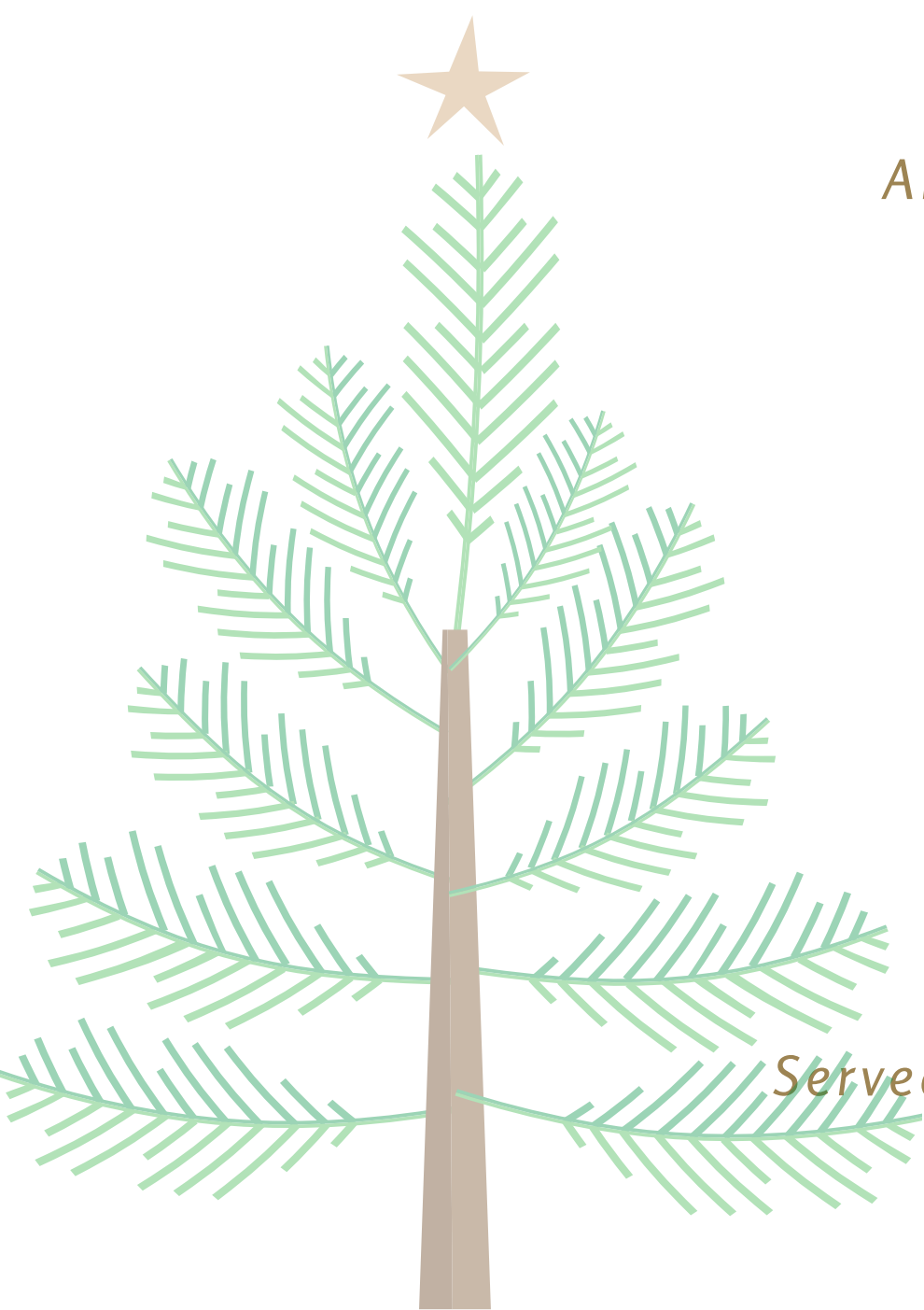
Christmas Pudding
Served with homemade brandy sauce

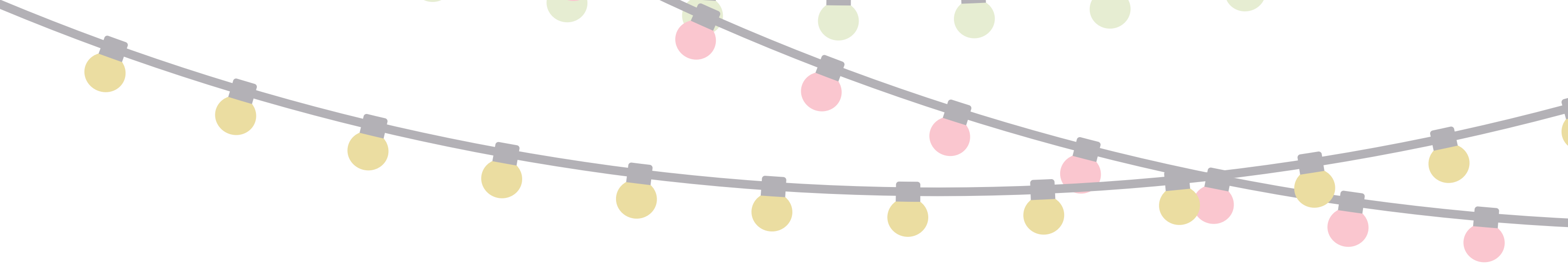
Plum Tarte Tatin
Served with vanilla ice cream

Rum & Raisin Cheesecake
Served with Devon clotted cream

Chocolate Truffle & Orange Cluster
Served with double cream

West Country Cheeseboard
Served with a selection of crackers, grapes and chutney





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Name..... No..... Contact.....

Deposit £.....

For reservations and further information please call 01626 353243

Or email: passagehouseinn@hotmail.com

A £10 per person non refundable desposit and Pre-order is required for all bookings

Please do not hesitate to ask our staff regarding any dietary requirements that you may have

Pre-Order

Soup.....

Smoked Duck.....

Prawn Gratin.....

Goat Cheese Parcel

Turkey.....

Sirloin Beef.....

Lamb.....

Turbot.....

Wellington.....

Christmas Pudding.....

Cheesecake.....

Tarte Tartin.....

Chocolate Orange.....

Cheeseboard.....

