

Christmas 2024
At The Bridge at Mount Batten

Christmas Crackers

Starters

Spicy prawn taco with a mango salsa
Chicken liver parfait, red currant jelly and toasted brioche
Loch Duart salmon carpaccio with crème fraiche blinis
Grilled goats cheese salad with pecan nuts, beetroot and a maple and mustard dressing
Sauteed wild mushrooms on sour dough toast with mixed herbs and garlic (vegan)

Main Courses

Traditional roast turkey, pig in blanket, roasted potatoes and seasonal vegetables
Teriyaki Loch Duart salmon fillet with saffron rice, pak choi, topped with crispy rice noodles
Roasted belly pork with creamy mashed potato, braised red cabbage, apple sauce and Devon Red cider gravy
Italian seafood risotto; prawns, mussels, squid and clams with white wine and garlic on a petit pois risotto *
Turkey and apricot burger served with chipotle sauce in a bun with fries and salad
Warming vegetable tagine, saffron, preserved lemons, apricots, fluffy couscous and toasted almonds served with a flatbread (vegan)


Desserts

Chef Verity's, Christmas pudding with brandy custard and clotted cream ice cream
Merlot poached pear frangipane tart with cinnamon ice cream
Chocolate, cherry & almond brownie with vanilla ice cream (vegan)
Baked lemon cheesecake with whisky clementine garnish
Our artisan cheese selection with biscuits and chutneys

£35.00 two courses or £41.00 three courses per person Sun - Thu
£40.00 two courses or £46.00 three courses per person Fri - Sat

For bookings or queries telephone 01752 403888 or email
eat@bridgeatmountbatten.com

* Please note there has been a slight change on this fish dish from the first menus sent out due to issues with supply – please contact us with any queries.



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Gluten Free options

The following dishes can be adapted from our Christmas Menu to be suitable for a gluten free diet. Please ensure that you make us aware of any allergens when you send in your pre-order so we can make the necessary adjustments.

Starters

Spicy prawn taco with a mango salsa
Chicken liver parfait, red currant jelly and gluten free toast
Loch Duart salmon carpaccio with crème fraiche and salad leaves
Grilled goats cheese salad with pecan nuts, beetroot and a maple and mustard dressing
Sautéed wild mushrooms on gluten free toast with mixed herbs and garlic

Main Courses

Traditional roast turkey, roasted potatoes and seasonal vegetables with onion gravy
Teriyaki Loch Duart salmon fillet with saffron rice, pak choi, topped with crispy rice noodles
Roasted belly pork with creamy mashed potato, braised red cabbage, apple sauce and onion gravy
Italian seafood risotto; prawns, mussels, squid and clams with white wine and garlic on a petit pois risotto *
Turkey and apricot burger served with chipotle sauce in a gluten free bun with fries and salad

Desserts

Merlot poached pear with cinnamon ice cream
Our artisan cheese selection with gluten free biscuits and chutneys

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