

Festive Menu

STARTERS

Soup (ve) (gfoa) £7
Winter Warming Homemade
Soup, Bread & Butter

Butternut Arancini (v) £8
Crispy Butternut Arancini Balls,
Katsu Mayo, Parmesan

Pork Belly (gf) £8
Devon Pork Belly, Maple &
Wholegrain Mustard Glaze,
Sesame, Spring Onion

Brisket Toast £8
Pulled Brisket, Toasted
Sourdough, Crumbled Goats
Cheese, Caramelised Red Onion

Smoked Salmon (gf) £9
Lemon & Dill Smoked Salmon,
Pickled Beetroot, Wasabi Yogurt

MAINS

Ham Egg & Chips (gf) £12
Westcountry Ham, Brace of Eggs,
Thick Cut Chips

Winter Curry (gf) (ve) £16
Roasted Root Vegetable & Chickpea
Curry, Pilau Rice, Naan Bread

Turkey, Ham & Leek Pie £16
Tender Turkey Breast, Ham & Leek Pie,
Mash Potato, Seasonal Vegetables, Jus

Steak (gf) £16
8oz Rump Steak, Tomatoes on the Vine,
Portobello Mushroom, Thick Cut Chips
Add Peppercorn Sauce £2
Add Devon Blue Cheese Sauce £2

Haddock & Chips (gfoa) £18
Battered Brixham Market Haddock,
Thick Cut Chips, Crushed Peas, Tartare

Northgate Festive Burger (gfoa) £18
Devon Beef, Crispy Bacon, Melted Brie,
Stuffing, Cranberry, Jus, Skin on Fries

DESSERTS

Mince Tart £8
Mince Tart, Crumble Topping,
Clotted Cream, Orange Gel

Baileys Panna Cotta (gf) £8
Baileys & Vanilla Panna Cotta,
Burnt White Chocolate, Pistachio
Crumb

Chocolate Orange Pot (gf/ve) £8
Dark Chocolate & Orange
Ganache, Honeycomb, Fresh
Berries

Gingerbread Pudding (gf/veoa) £9
Gingerbread & Cinnamon Pudding,
Vanilla Ice Cream, Brandy Caramel

Cheese & Biscuits (gfoa) £13
A Selection of Westcountry Cheeses,
Crackers, Homemade Chutney, Apple,
Grapes

Duo of Ice Cream / Sorbet £6
Clotted Cream Vanilla, Double Chocolate,
Strawberry, Salted Caramel, Honeycomb,
Mocha, Raspberry Sorbet (ve/gf), Mango
Sorbet (ve/gf), Lemon Sorbet (ve/gf)

Please make a team member aware of any allergies within your party

(gf) Gluten Free (ve) Vegan (oa) Option available (df) Dairy Free

Northgate House Hotel