

Opening and closing times for the bar

Christmas Day

12noon - 3.00pm (closed pm)

Food from 12noon bookings only (closed pm)

Boxing Day

9.30am - 5.00pm (closed pm)

Food from 9.30am - 4.00pm bookings only (closed pm)

New Years Eve

8.00am - 8.00pm

Food from 8.00am - 8.00pm

New Years Day

9.30am - 5.00pm (closed pm)

Food from 9.30am - 4.00pm (closed pm)

Dartmoor Halfway Inn

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Disclaimer – Due to the current market, our suppliers from time to time may not be able to source some products. We therefore reserve the right to substitute any of the dishes should the need arise.

The Dartmoor Halfway Inn Bickington



Christmas MENU

2024

Christmas Party Menu 2024

29th November - 23rd December

3 courses £36 inclusive of VAT

2 courses (lunchtime only) **£28** inclusive of VAT

starters

Classic Prawn Cocktail, brown bread and butter

Roasted Tomato & Basil Soup, croutons, ciabatta **(VE)**

Ham Hock Bubble & Squeak Cake, fried egg, dressed leaves **(GF)**

Baked Camembert in filo pastry,
plum and apple chutney, house salad **(V)**

mains

Traditional Roast Turkey, pigs in blankets, roast potatoes,
cranberry & sausage meat stuffing, Yorkshire pudding,
seasonal vegetables, red wine gravy, bread sauce **(GFO)**

Wild Mushroom Gnocchi, roasted butternut squash, spinach,
tomato dressing and coriander **(VE)**

Slow Braised Venison Stew, mash potato, smoked bacon
and buttered onions

Roast Hake Fillet, garlic lemon crushed potatoes,
tenderstem broccoli, tomato dressing **(GF)**

dessert

Christmas Pudding, brandy custard,
Devon clotted cream **(GF/VE available)**

Warm Chocolate Brownie, vanilla ice cream, chocolate sauce **(GF)**

Sticky Toffee Date Pudding, caramel sauce, vanilla ice cream

Mulled Wine Winter Berry Cheesecake, coulis, meringue

Christmas Day Menu 2024

£99 per person inclusive of VAT
(Children 12 years and under £55)

starters

Chestnut Mushroom Soup, garlic truffle, cream & herb croutons **(V)**

West Country Crab & Spinach Pasta, mille-feuille of cucumber jelly

Crispy Duck Confit, wild rice pancake, chilli & mango salsa **(GF)**

Poached Pear & Fig Salad, candied walnuts, port glaze **(V/VE/GF)**

mains

Christmas Turkey, apricot & sage stuffing, pigs in blankets,
duck fat roast potatoes, Yorkshire pudding, cranberry, bread sauce,
red wine gravy **(GF available)**

Roast Rib of Beef, duck fat roast potatoes, Yorkshire pudding,
horseradish cream, red wine gravy **(GF available)**

**Served with savoy cabbage, carrot & swede mash,
brussels sprouts, cauliflower cheese**

Salmon Wellington, buttered new potatoes, samphire,
tenderstem broccoli, white wine cream velouté

Caramelised Onion, wild mushroom & beetroot nut roast,
farmhouse potatoes, vegetarian gravy **(V/VE)**

dessert

Christmas Pudding, brandy crème anglaise,
Devon clotted cream **(GF/VE available)**

Apple & Cherry Spiced Crumble, honeycomb ice cream **(V)**

Warm Chocolate Brownie, white chocolate mousse,
raspberry sorbet **(V/GF)**

Salcombe Ice Cream & Sorbet Selections,
mulled wine berries & coulis **(V/GF)**

West Country cheese board, quince jelly, chutney **(V)**



V - vegetarian **VE** - vegan **GF** - gluten free **GFO** - gluten free option Nuts are used in our kitchen and dishes may contain nuts or nut oils.
Customers with food allergies are asked to kindly discuss their dietary needs with our team.