

# 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)

**Have you bought a Christmas present yet?**

**Why not buy one of our vouchers?**

**Please visit our website**

**[www.dartmoorhalfwayinn.co.uk](http://www.dartmoorhalfwayinn.co.uk)**

**TELEPHONE 01626 824011**

Email: [dhw@buccaneer.co.uk](mailto:dhw@buccaneer.co.uk) [www.dartmoorhalfwayinn.co.uk](http://www.dartmoorhalfwayinn.co.uk)

Ashburton Road • Bickington • Newton Abbot • Devon TQ12 6JW

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*

CHR  
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MAS  
MENU  
2025

# Christmas Party Menu 2025

28th November - 24th December

3 courses **£36** inclusive of VAT  
2 courses (lunchtime only) **£29** inclusive of VAT

## starters

Leek & potato soup crusty bread. (V/VE)

Ham hock & pea terrine golden beetroot piccalilli, toast.

Goats cheese & butternut squash tortellini sage, pesto dressing.

Classic prawn cocktail brown bread & butter.

Mushrooms poached in garlic, parsley butter, cream sourdough crostini.

## mains

Traditional Christmas roast turkey sage & onion stuffing, pigs in blankets, roast potatoes, Yorkshire pudding, roasted vegetables, brussel sprouts, rich poultry gravy.

Sweet potato, butternut squash & cauliflower curry steamed rice, pickled cucumber. (V/VE/GF)

Loin of cod & prawn thermidor sautéed potatoes, tender-stem broccoli. (GF)

Winter game & ale stew creamed horseradish potato, winter greens.

## dessert

Chocolate brownie Salcombe Dairy ice cream, chocolate sauce. (GF)

Traditional Christmas pudding brandy custard. (GF, VE available)

Baked honeycomb cheesecake chantilly cream.

Sharphams cheese rustic biscuits & chutney

Coffees and Tea **£3**

# Christmas Day Menu 2025

**£105 per person** inclusive of VAT  
(Children 12 years and under **£50**)

## starters

Wild mushroom & truffle soup warm ciabatta (VE) (GFO)

Salmon & prawn cocktail bread and butter

Harissa roasted cauliflower coriander hummus & dukkah (VE) (GF)

Ham hock & pea terrine onion chutney & toasted brioche (GFO)

Twice baked cheese soufflé parmesan & chive cream sauce

## mains

Traditional roast turkey pigs in blankets, sausage meat stuffing & cranberry sauce (GFO)

Roast sirloin of Devon beef horseradish sauce (GFO)

Butternut squash caramelised onion & spinach tart (V)

**Served with roast potatoes, brussel sprouts, braised red cabbage, glazed parsnips, carrots, Yorkshire pudding & gravy**

Fillet of cod chorizo, chickpea, spinach & potato cassoulet

Beetroot risotto roasted beetroot, toasted seeds, vegan feta (VE) (GF)

## dessert

Homemade Christmas pudding brandy sauce (GFO) (VEO)

Lemon meringue tart raspberry compote & clotted cream

Espresso crème caramel pistachio biscotti (VE)

Banoffee pie clotted cream

**Selection of local cheeses quince jelly, crackers, apple & celery (GFO)**

Tea or Coffee & Petit Fours

V - vegetarian VE - vegan VEO - vegan option available GF - gluten free GFO - gluten free option available 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.