

# DECEMBER FRESH MENU

*a selection of seasonal dishes made right here at the H&G by our team in the kitchen,*

**MONDAY – SATURDAY LUNCH & DINNER**

**1 course - £10 – 2 course £14 – 3 course £17**

## Starters £5

Roasted Parsnip Soup (V)

*Homemade soup finished with chilli infused olive oil and served with freshly baked ciabatta*

Bubble & Squeak (V)

*Greens & Potato shallow fried and served with a smoked paprika sauce*

Cheese & Bacon Tart

*Homemade tart, served warm with crisp dressed salad*

Potted Pork

*Minced pork seasoned with oregano, green pepper corn and pine nuts with Apple & Real Ale Chutney & Ciabatta*

## Main Courses £10

Pie of the Month – Chicken, Mushroom & Chorizo Pie

*Chicken, Mushroom & Chorizo Shortcrust Pie. Served with creamy Mashed Potatoes and buttered cabbage.*

Chardonnay Poached Salmon

*Salmon Steak Poached in Chardonnay, with Hollandaise, New Potatoes and buttered Carrots*

Beef Chasseur

*Sliced beef cooked in an onion, mushroom, tomato and red wine sauce flavoured with tarragon, served with chunky chips and butter fried sprouts.*

Mushroom Stroganoff (V)

*Button and wild mushrooms, cooked in a red wine sauce with onions and tomato, flavoured with smoked paprika and finished with brandy and cream, served with rice.*

## Desserts £5

Cranberry and Ginger Nut Crumble

*This month's homemade crumble served with Devon custard*

Bread & Butter Pudding

*Homemade Classic Winter 'Pud' served with crème fraiche*

Apple Pie

*Our Homemade deep apple pie Devon custard*

West Country mature Cheddar

*Taw Valley Mature Cheddar with biscuits*

**50% Discount**

**Every Wednesday – Lunch & Dinner**

**For anyone over the age of 50 Dining from this menu**