



Vista Menu Four

Starters

Homemade Butternut Squash Soup [V](#) [VG](#) [GF](#)

Served with freshly baked bread roll and Butter

Westcountry Crab Cake

Mixed crab in a seasoned breadcrumbs deep fried and served with a sweet chilli dip

A Trio of Mini vegetable Spring [Rolls](#) [V](#) [VG](#)

served on seasonal salad and a sweet chilli dip

Main Event

Roast Breast of Turkey [GFA](#)

Hand carved and served with pigs in blankets, sage and onion stuffing and chefs' traditional gravy

Local Roasted Leg of Pork [GFA](#)

Hand carved served with pigs in blankets, sage and onion stuffing and a traditional pan gravy

Stuffed Fillet of Seabass [GFA](#)

Seabass fillet stuffed with cream cheese and spinach oven baked and served with a cheese sauce

A Duo of Spicy Aromatic Garden Cakes [V](#) [VG](#) [GF](#)

A mix of broad beans, peas and spinach in herb breadcrumb served with a tomato and concasse

Luxury Nut Roast [V](#) [VG](#) [GF](#)

Served with a creamy mushroom sauce or a vegan gravy

All Main Courses Served with Seasonal Vegetables and Roast Potatoes

Sweet Endings

Homemade Bread and Butter Pudding

Served with a delicious creamy dairy custard

Classic Lemon Tart

Served with pouring cream

Luxury Belgian Chocolate Tart [V](#) [VG](#) [GF](#)

Served with a orange sorbet

Brimble's West County Vanilla Ice cream

Topped with clotted cream and served with a Askeys traditional ice cream wafer

To Finish

Fairtrade Coffee and Treats [GFA](#)

£29.95 Per perspn

[V](#) = Vegetarian, [VG](#) = Vegan, [GF](#) = Gluten Free, [GFA](#) = Gluten Free Alternative

If you have any food intolerance, allergies or special diets please inform us of your requirement we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.

Terms and Conditions

This Menu is subject availability, price increase and is at the General Manager's discretion this menu can be withdrawn at any time.