

Festive Set Menu

Available from 26th November until 18th January

Tuesday - Wednesday

2 courses £18 per person

3 courses £23 per person

Thursday - Saturday

2 courses £20 per person

3 courses £25 per person

Christmas Crackers included. Add a glass of fizz for £5.

Starters

Prawn cocktail, lettuce, tomato, shallot, Marie Rose sauce, bread

Market fish goujons of the day, tartare sauce

Roast garlic, ginger & parsnip soup, sriracha butter, bread roll (V)

Chicken liver & forest mushroom pate, apple, cider & sultana chutney

Pear salad, pickled Dawlish mushrooms, walnuts (GF, DF, VE, contains nuts)

Mains

Chicken supreme, fondant potato, bread sauce, pig in blanket, seasonal vegetables

Creedy Carver free range confit duck leg, festive spiced puy lentils, braised celery (GF)

Slow cooked beef shin ragu, tomato, pappardelle, tarragon (DF)

Fish & chips, Jail Ale battered Pollock, chips, mushy peas, tartare sauce (DF)

Curried sweet potato, butternut squash & spinach pie, vegetable gratin (DF, VE)

Desserts

White chocolate parfait, almonds, chocolate salted caramel, white chocolate snow (GF, V, contains nuts)

Baileys crème brûlée, raspberry, shortbread (V)

Vanilla ice cream, hazelnuts, brandy snap, chocolate soil, butterscotch sauce (V, contains nuts)

Pear tart tatin, honeycomb, Roskilly's pear & elderflower sorbet (DF, VE)

Local cheese selection, Godminster vintage cheddar, Trevarrian Cornish brie,

Ticklemore Devon blue, frozen grapes, pineapple and nigella seed chutney, fruit toasts (V)

To book a table, call 01752 230308 or email us at theapron@theatroyal.com

Terms & Conditions Confirmation is subject to a £10 non-refundable and non-transferable deposit per person.
A pre-order is required 14 days prior to dining.

V suitable for vegetarians. VE suitable for vegans. DF dairy free. GF Gluten free. Our menu descriptions do not list all ingredients. Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens, due to the risk of cross contamination. Dishes may vary from those shown due to seasonal availability of ingredients. The Apron operates challenge 25. We do not serve or sell alcohol to people under 18 or those who buy it for an under 18, this includes when eating a meal on the premises.

