



CHRISTMAS 2016 SET MENU

FOR GROUPS OF 6-16 MAXIMUM
PLEASE

Call- 01392-437217

OR

Email- nancy@fatpig-exeter.co.uk

TO BOOK YOUR TABLE

TO START

Honey Roast Parsnip Soup & Bread
Oak Smoked Salmon, Clementine, & Shallot Salad
Poached Salt Cod, Boiled Egg & Aioli
Ham Hock Terrine, Pickles, & Mixed Leaves
Rare Breed Pork Liver Pate & Chutney
Smoked Cheddar Quiche

MAIN COURSE

Roast Devon Turkey with all the Trimmings
Roast Pork Shoulder, Braised Red Cabbage, Black Pudding & Gravy
Local Mussels, White Wine, Tarragon Cream & Homemade Bread
Grilled Cod Fillet, Leek, New Potatoes, Burnt Caper Butter
Chestnut Mushroom & Blue Cheese Wellington, Mash, Savoy & Parsley Sauce
Smoke Roasted Butternut Squash, Brussel Sprout & Potato Gratin, Sage Dressing

DESSERT

Christmas Pudding & Brandy Sauce
Cheeseboard, Chutney, Biscuits
Dark Chocolate Mousse
Sticky Toffee Pudding

2 courses £21.50 or 3 courses £25.50

TO DRINK

Apple Pie Moonshine £30
Bad Fagins Sipping Gin + Fevertree Tonic £40
Botter, Doppio Passo Primitivo Del Salento IGT £21.50
Botter Prosecco DOC, Italy £22.50

PRICES PER BOTTLE. FURTHER SELECTION AVAILABLE AT THE BAR

DEPOSIT OF £10 PER HEAD PAYABLE IN FULL AT TIME OF BOOKING
NO DEPOSIT NO BOOKING -NO BOOKING NO PRE-ORDER

THE TOTAL OF THE DEPOSIT WILL BE DEDUCTED FROM THE TOTAL BILL AT THE END OF YOUR WOUNDERFUL EVENING

ALL FOOD IS SOURCED LOCALLY AND PREPARED ON SITE WHERE POSSIBLE,
PLEASE LET US KNOW BEFORE YOU ORDER IF YOU HAVE ANY ALLERGIES