



# SEVEN STARS

• WELCOMING 2022 •

• BUBBLES ON ARRIVAL •

• NIBBLES •

STARS RUSTIC BOARD

• STARTERS •

GRILLED GOATS CHEESE  
crouton, honey, walnuts, apricots

POTTED DEVON CRAB  
buttered toast

SLOW ROASTED PORK BELLY STRIPS  
black pudding, bramley apple sauce

VINE TOMATO & FRESH BASIL SOUP  
toasted chestnuts, parsnip crisps

• MAIN DISHES •

VENISON STEAK  
served pink, dauphinoise potatoes, tenderstem  
broccoli, red wine & dark chocolate sauce

OLIVE & SUNDRIED TOMATO TART  
roasted potatoes, rocket salad

HOMEMADE LUXURY FISH PIE  
chunks of market fish, local scallop, king prawns,  
cheddar mash potato, rock samphire

CHICKEN BREAST & SMOKED BACON  
sauteed potatoes, tomato, wild mushroom & red  
pepper salsa, fresh greens

• DESSERT •

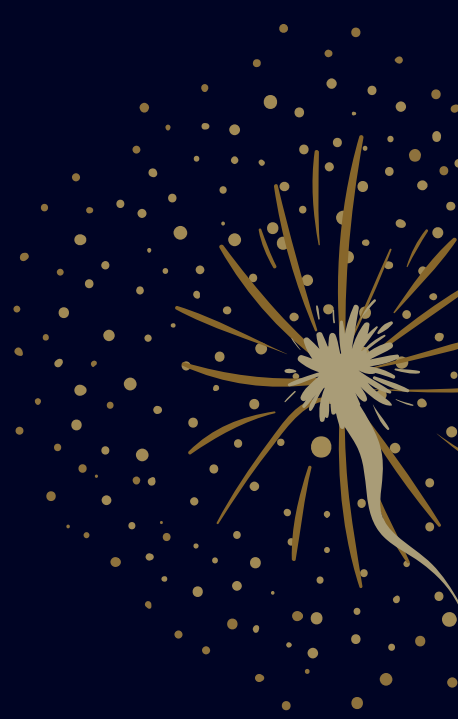
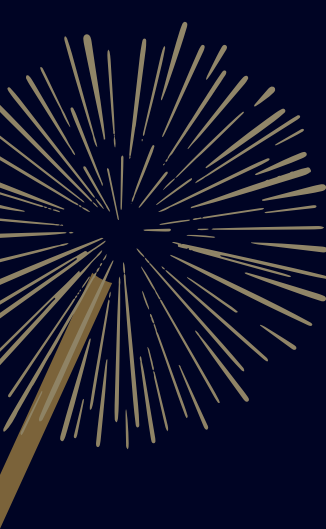
CARAMEL & APPLE CRUMBLE PIE  
warm custard

WINTER BERRY ETON MESS  
chantilly cream

MINT CHOCOLATE ROCKY ROAD  
vanilla ice cream

CHEESEBOARD  
cheddar, brie, stilton, homemade chutney

• BOOZY TIPPLE FINISHER • £65 PP



A £20PH NON REFUNDABLE DEPOSIT IS  
REQUIRED TO SECURE YOUR TABLE  
WE WILL REQUIRE A PRE ORDER FOR THE PARTY  
BY 20TH DECEMBER



BOOKING NAME .....

CONTACT NUMBER .....



GOATS CHEESE

POTTED CRAB

BELLY STRIPS

TOMATO BASIL SOUP

VENISON STEAK

OLIVE TART

LUXURY FISH PIE

CHICKEN BREAST

CRUMBLE PIE

WINTER MERINGUE

MINT ROCKY ROAD

CHEESEBOARD