



Christmas 2024  
At The Bridge at Mount Batten

Christmas Crackers

Starters

Spicy prawn taco with a mango salsa  
Chicken liver parfait, red currant jelly and toasted brioche  
Loch Duart salmon carpaccio with crème fraiche blinis  
Grilled goats cheese salad with pecan nuts, beetroot and a maple and mustard dressing  
Sauteed wild mushrooms on sour dough toast with mixed herbs and garlic (vegan)

Main Courses

Traditional roast turkey, pig in blanket, roasted potatoes and seasonal vegetables  
Teriyaki Loch Duart salmon fillet with saffron rice, pak choi, topped with crispy rice noodles  
Roasted belly pork with creamy mashed potato, braised red cabbage,  
apple sauce and Devon Red cider gravy  
Brixham landed Dover sole fillets filled with Atlantic prawns on a petit pois risotto  
Turkey and apricot burger served with chipotle sauce in a bun with fries and salad  
Warming vegetable tagine, saffron, preserved lemons, apricots,  
fluffy couscous and toasted almonds served with a flatbread (vegan)

Desserts

Chef Verity's, Christmas pudding with brandy custard and clotted cream ice cream  
Merlot poached pear frangipane tart with cinnamon ice cream  
Chocolate, cherry & almond brownie with vanilla ice cream (vegan)  
Baked lemon cheesecake with whisky clementine garnish  
Our artisan cheese selection with biscuits and chutneys

*£35.00 two courses or £41.00 three courses per person Sun - Thu*  
*£40.00 two courses or £46.00 three courses per person Fri - Sat*

For bookings or queries telephone 01752 403888 or email  
[eat@bridgeatmountbatten.com](mailto:eat@bridgeatmountbatten.com)



Christmas 2024  
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Gluten Free options

*The following dishes can be adapted from our Christmas Menu to be suitable for a gluten free diet.  
Please ensure that you make us aware of any allergens when you send in your pre-order so we  
can make the necessary adjustments.*

Starters

Spicy prawn taco with a mango salsa  
Chicken liver parfait, red currant jelly and gluten free toast  
Loch Duart salmon carpaccio with crème fraiche and salad leaves  
Grilled goats cheese salad with pecan nuts, beetroot and a maple and mustard dressing  
Sauteed wild mushrooms on gluten free toast with mixed herbs and garlic

Main Courses

Traditional roast turkey, roasted potatoes and seasonal vegetables with onion gravy  
Teriyaki Loch Duart salmon fillet with saffron rice, pak choi, topped with crispy rice noodles  
Roasted belly pork with creamy mashed potato, braised red cabbage,  
apple sauce and onion gravy  
Brixham landed Dover sole fillets filled with Atlantic prawns on a petit pois risotto  
Turkey and apricot burger served with chipotle sauce in a gluten free bun with fries and salad

Desserts

Merlot poached pear with cinnamon ice cream  
Our artisan cheese selection with gluten free biscuits and chutneys

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