

# Tyme Restaurant

at Trimstone Manor

## Christmas Party Menu A

£16.45 per person for 4 courses

**Classic cold water prawn cocktail**  
dressed with baby lambs' leaves and tomato concasse,  
topped with Marie rose dressing and accompanied  
by locally-baked rye bread

**Golden winter vegetable soup**  
drizzled with basil oil and served with a warm crusty roll

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**Local free range roast turkey crown**  
served with chestnut stuffing, pigs in blankets, sprouts with  
toasted almonds, vichy carrots, crispy roast potatoes and  
topped with a rich gravy

**Roasted pumpkin**  
served with a hazelnut stuffing, sautéed sprouts,  
wilted spinach and a chive beurre blanc

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**Steamed Christmas pudding**  
topped with a saffron and Brandy butter and  
Devon clotted cream

**Tyme's own Rich Chocolate tart**  
served with a Chantilly cream and winter berry coulis

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**Trimstone Manor made mince pies and clotted cream**  
served with a choice of tea or coffee



**It's Christmas  
Tyme at Trimstone!**

We have three delicious Christmas Tyme Party menus to choose from throughout December, starting from only £16.45 per person for four courses. Larger parties are welcome.

We shall require pre-orders please and shall forward a form for you to complete and return upon taking your booking.

# Tyme Restaurant

at Trimstone Manor

## Christmas Party Menu B

£19.95 per person for 4 courses

**Classic cold water prawn cocktail**  
dressed with baby lambs' leaves and tomato concasse,  
topped with Marie rose dressing and accompanied  
by locally-baked rye bread

**Golden winter vegetable soup**  
drizzled with basil oil and served with a warm crusty roll

**Twice baked Gruyère cheese soufflé**  
with tomato fondue

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**Local free range roast turkey crown**  
served with chestnut stuffing, pigs in blankets, sprouts with  
toasted almonds, vichy carrots, crispy roast potatoes and  
topped with a rich gravy

**Roasted pumpkin**  
served with a hazelnut stuffing, sautéed sprouts,  
wilted spinach and a chive beurre blanc

**Rib eye of Exmoor beef**  
served with sprouts with toasted almonds, celeriac purée  
and game chips accompanied by a peppercorn jus

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**Steamed Christmas pudding**  
topped with a saffron and Brandy butter and  
Devon clotted cream

**Tyme's own Rich Chocolate tart**  
served with a Chantilly cream and winter berry coulis

**Tiramisu torte dusted with Valrhona chocolate**

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**Trimstone Manor made mince pies and clotted cream**  
served with a choice of tea or coffee

**TO AVOID DISAPPOINTMENT  
MAKE A RESERVATION TODAY  
BY CALLING 01271 868050**

# Tyme Restaurant

at Trimstone Manor

## Christmas Party Menu C

£24.50 per person for 6 courses

**Classic cold water prawn cocktail**  
dressed with baby lambs' leaves and tomato concasse, topped with  
Marie rose dressing and accompanied by locally-baked rye bread

**Golden winter vegetable soup**  
drizzled with basil oil and served with a warm crusty roll

**Tiger prawn bisque**  
served with a warm crusty roll and lemon butter

**Twice-baked Gruyère cheese soufflé with tomato fondue**

**Raw cep mushrooms**  
served with rocket, pecorino cheese and a citrus dressing

**Blinis and caviar- Avruga or Beluga served with sour cream**

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**Champagne or Lemon and Rosemary sorbet**

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**Local free range roast turkey crown**  
served with chestnut stuffing and all the trimmings

**Roasted pumpkin served with a hazelnut stuffing,**  
sautéed sprouts, wilted spinach and a chive beurre blanc

**Rib eye of Exmoor beef**  
served with sprouts with toasted almonds, celeriac purée  
and game chips accompanied by a peppercorn jus

**Pan seared saddle of venison served with chestnut stuffing,**  
honey glazed shallots and carrots, pomme purée,  
and topped with juniper and damson jus

**Oven roasted salt duck served with chestnut stuffing,**  
fondant potato, celeriac purée, roasted sprouts, parsnip crisps and  
finished with demi-glace

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**Steamed Christmas pudding**  
topped with a saffron and Brandy butter and Devon clotted cream

**Tyme's own Rich Chocolate tart**  
served with a Chantilly cream and winter berry coulis

**Tiramisu torte dusted with Valrhona chocolate**

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**Trimstone Manor made mince pies and clotted cream**  
served with a choice of tea or coffee

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**White chocolate, cardamom and saffron truffles**  
Lavender cream meringues