

# Join us to celebrate this festive season!

Lunch and dinner available daily from Monday 1st December - Tuesday 23rd December 2025.

Live entertainment every Thursday, Friday and Saturday evening, featuring talented local soloists and duos performing right in our restaurant.

To book, please email bookings@iscarestaurant.com or scan below for more information







# Festive Dining

Two-course lunch at £39 per person / Three-course lunch at £45 per person

Two-course dinner at £44 per person / Three-course dinner at £50 per person Includes a glass of fizz on arrival!

### Starter

# Caramelised cauliflower and Cheddar soup V Parsnip crisps, sourdough

### Confit pheasant and chicken terrine Pomegranate and hazelnut, chestnut purée

Artichoke and truffle risotto V

lerusalem artichoke, chive, crispy shallot

### Smoked salmon

Horseradish dressing, watercress, clementine

### Main

### Thyme butter poached chicken supreme Sage, onion and cranberry stuffing, pigs in blankets, pear and parsnip purée

### Sea bass and clams

### Samphire, turnip honey purée, chive cream

Squash wellington V
Walnut, cranberry, Ticklemore goats' cheese, beetroot,
chestnut and maple purée, sage jus

# Duo of Dartmoor beef £2.00 supplement

Sirloin (served pink), braised ox cheek, honey parsnip purée and beef jus

### Dessert

### Christmas pudding V

Brandy crème anglaise, caramel berries

### Passion fruit pavlova V

Passion fruit coulis, pineapple cream, kiwi mint salsa

### Sticky toffee pudding V

Toffee treacle sauce, vanilla ice cream

## Selection of three cheeses with biscuits £2.00 supplement

Celery, pickled walnuts, chutney, biscuits

Tea or coffee, served with a mince pie V

Must be pre-booked. Menu choices must be pre-ordered. Subject to availability. Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information. Please note, some menu items may change slightly due to supply. A non-refundable, non-transferable deposit of £20 per person is required within 14 days from the time of booking. The full payment is due no later than 28 days prior to the date of the event. Menu pre-orders are required no later than 14 days prior to the event.