



CHRISTMAS DAY LUNCH SCHEDULE OF EVENTS

Either a Two or Three Course Lunch with a Complimentary Glass of Kir Royale or Fresh Juice on Arrival

A family Christmas at home can be wonderful. It can also be exhausting. Fancy doing it differently this year?

Celebrate Christmas Day with us at Stu's, where each dish will be a story for the senses that secretly tells itself to you as you taste it. Enjoy a refined and enchanting dining experience.

There will be a sprinkling of VERY pleasant surprises coming out during service along with the food – some music; some poetry: entertainment... but not for your amusement. For your enrichment.

This is the nature of the special events that take place at Stu's – we don't want to say too much... but Stu and I have some very magical best friends who live all over the world who are all looking forward to coming to visit and play and serve with us on special occasions over the coming months and years.

These are brothers and sisters of our spirit family. Not blood, but bonded in history, memory and journey.

It's like two families meeting. Ours and yours.

This isn't just Christmas.

This is Christmas at Stu's... at Ivybridge.

Arrival time:
Anytime between 12:00 and 12:30pm
Enjoy a complimentary drink and little nibbles on arrival.
Lunch will be served at 1:00pm

Starters

Cream of Tomato Soup

A rich, comforting classic served with cheesy garlic sourdough – simple, homely, and full of nostalgia.

Smoked Salmon & Prawn Roulade

Delicate smoked salmon filled with lemon and dill prawns and whipped cream cheese, served with crisp salad leaves, pickled cucumber, and a drizzle of herb oil – elegant, fresh, and full of finesse.

Crisp Tempura of Local Vegetables

Lightly battered local vegetables served with a Thai chilli and lime dipping sauce, crisp, zesty, and beautifully balanced.

Mains

Traditional Roast Devon Turkey Breast

Moist and tender slices of Devon-reared turkey, served with sage and onion stuffing, hand-tied pigs in blankets, golden duck fat roast potatoes, buttered seasonal greens, honeyed root vegetables and a rich, velvety gravy.

Christmas Glazed Roast Gammon

Slow-roasted gammon glazed with a fragrant marmalade and mustard dressing, served with crispy duck fat roast potatoes, buttered seasonal greens, honeyed root vegetables, and a silky gravy – warming, indulgent, and full of depth.

Vegan Wellington

Layers of Puy lentils, chestnut mushrooms, leeks, and fresh herbs wrapped in Vegan puff pastry, served with olive oil roast potatoes, seasonal greens, Agave root vegetables and a rich vegetarian gravy hearty, and full of flavour.

Desserts

Chocolate Orange Yule Log

A decadent festive favourite — light chocolate sponge rolled with smooth chocolate orange cream and finished with a glossy ganache.

Baked Vanilla Cheesecake

Silky smooth vanilla cheesecake topped with a winter berry compote — rich, creamy, and irresistible.

Cheese & Biscuits

A selection of artisan cheeses with biscuits, served with a glass of port — the perfect finale

Coffee and mince pies, or a mini hot chocolate for the little ones.

Wishing you a wonderful Christmas from all at Stu's at Ivybridge.

Adult 2 Courses £95.00

Adult 3 Courses £110.00

2 Courses £42.50 Under 12

3 Courses £45.00 Under 12

Allergen & Dietary Information

All allergen and dietary details are shown in our menu matrix, attached to each menu.

Please state any **allergies, intolerances, or dietary requirements** when ordering.

While we take great care in preparation, **we cannot guarantee any dish is free from allergens**, as all food is prepared in a kitchen handling gluten, nuts, and dairy.

If you have a **severe allergy**, please speak to our team before ordering.