WELCOME TO

THE RAILWAY INN

A PUBLIC HOUSE SINCE 1861



Dartmouth Road, Churston Ferrers, Brixham, Devon TQ5 0LL

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www.therailwayinnbrixham.co.uk

Please use the booking form on the reverse of this leaflet

THE RAILWAY INN
FESTIVE MENU 2026

STARTERS

Classic French Onion Soup (v)
Gruyère cheese crouton.

Duck & Orange Pâté
Toasted herb croutons and Devon pear chutney.

Salt & Pepper Squid
Crispy squid served on a bed of baby gem with a zesty lime mayonnaise.

Warm Caramelised Onion & Goats' Cheese Tartlet (v)
Served with a dressed balsamic & fresh watercress salad.

MAIN COURSES

Traditional Roast Turkey
Yorkshire pudding, pig in blanket, chestnut & apricot stuffing, sea salt roast potatoes, buttered sprouts with sautéed onions, honey roast carrots, parsnips and a rich Chef's gravy.

Slow Roasted Pressed Belly Pork
Caramelised apple, wholegrain mustard mash & Sandford Orchard Cider gravy, buttered sprouts with sautéed onions, honey roast carrots and parsnips.

Oven-Roasted Local Fillet of Hake
Served on crushed new potatoes & finished with a luxurious Brixham crab cream sauce with buttered sprouts and sautéed onions, honey-roast carrots and parsnips.

Beet Wellington (vg)
Tender roasted beetroots, wrapped in savoury mushroom duxelles, spinach and golden puff pastry. Served with buttered sprouts with sautéed onions, honey-roast carrots and parsnips and a rich vegan gravy.

DESSERTS

Traditional Christmas Pudding (v)
Served with a velvety, warm brandy cream sauce.

Chocolate & Salted Caramel Cheesecake (v)
An indulgent cream cheesecake on a Biscoff base served with double cream.

Lemon Posset Tart (v)
A tangy, silky tart paired with a tangy winter berry compote and rich Devon clotted cream.

Marmalade & Ginger Fool (v)
Layers of spiced ginger biscuit crumb and whipped cream with zesty orange.

Cheese Board (instead of dessert: Add £4 supplement)
A trio of hand-picked cheese (Country Cheeses, Totnes), crackers, Devon chutney, apple and celery.

Christmas Cracker

2 Course £29.95 pp · 3 Course £35.95 pp · Add: Cheese Board Supplement £4

CHILDREN'S MENU Under 10 Years Only

Starters: **Soup** (v) or **Garlic Bread** (v)
Main Courses: **Roast Turkey** or **Festive Vegan Nut Roast** (vg)
Desserts: **Homemade Chocolate Brownie & Ice Cream** (v)
or **Vanilla Ice Cream & Sugar Curl Wafer** (v)

2 Course £14.95 pp · 3 Course £18.95 pp

Available 7 days a week - Lunch & Dinner (except Sunday Lunch)
Available by Pre-Order & Non-refundable Deposit of £5 per person. Bookings are confirmed once the Deposit is paid. Pre-Order required 2 weeks before booking date.
Served Tuesday 1st December to Wednesday 23rd December 2026.

If you have any ALLERGIES or INTOLERENCES please speak to a member of staff PRIOR to placing your order.
Whilst every effort is made to ensure there is no cross-contamination between foods this cannot be guaranteed as our kitchen is NOT an allergen-free area.