


2012 Christmas Party Menu



Butternut Squash and Roasted Apple Soup (V)
with a sage fritter

Ham Hock Terrine
with a smoked bacon and courgette chutney

A Warm Wood Mushroom Salad (V)
with shallot onion rings, fried quail's egg, parmesan shavings and truffle oil

Fillet of Sea Bass
with cauliflower, scallop mousseline and a champagne sauce

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**Roasted Farmhouse Turkey**  
with caramelised chestnuts, shallot and herb stuffing and a Madeira gravy

**Tagliatelle**  
with pumpkin, toasted pine nuts, spinach, sage & cream (V)

**Medallions of Devon Beef Fillet**  
with oxtail pudding, maple syrup parsnips and a cracked pepper sauce

**Mixed Grill of Sea Fish**  
with Maris Piper chips, tossed salad leaves and a herb butter

**Roasted Vegetable Wellington (V)**  
with artichoke purée and a rosemary, garlic and celeriac velouté

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Traditional Christmas Pudding with brandy butter and Cornish clotted cream

Warm Dark Chocolate Tart with a pear, caramel and ginger sauce

Cranberry and Pecan Parfait with a spiced quince sauce

A Selection of Farmhouse Cheeses with oatcakes, celery and gr

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**Coffee and Mince Pies**

**£28.50 per person inc. VAT**  
*includes a glass of bubbles on arrival*

***Final number and menu choices required 10 days prior to event***

