

## Day 2010 Luncheon

£55 per person (£15 per person non refundable deposit)  
Balance payable by Friday 10<sup>th</sup> December and pre orders by Friday 17<sup>th</sup> December

Bucks Fizz & Intro's served on arrival

### Starters

Goose Foie Gras Terrine with Rye Crackers and Stewed Plum Jam

Twice Baked Gruyere Souffle with poached Halibut and a Spinach Cream Sauce

Prosciutto Ham wrapped Asparagus bundles, Roasted Figs and Hollandaise

Wild Mushroom Ravioli with a Chestnut Bisque (V)

### Intermediates

Artichoke Veloute OR Champagne Sorbet

### Mains

Traditional Roast Turkey with Parsnip and Apple Stuffing

Peppered Local Duck Breast with Cherry and Port Sauce and Celeriac Puree

Pave of Devon Beef Fillet with a Blue Cheese Pomme Puree and Caramelized Shallots

Pumpkin & Butternut Squash Tart with a Sauteed Peppernard (V)

Seasoned Monkfish wrapped with Poached Trout Fillet with a Parsley and Lemon Sauce

All of the above are served with Family Style Roast Potatoes & Seasonal Vegetables

### Home Made Desserts

Trio of Lemon Sweets: Cheesecake, Posset and Torte

Chocolate Fondant with an Orange Compote and candied Orange Peel

Luxury Christmas Pudding with Cherry and Brandy Ice Cream

Festive Cheeseboard with Christmas Chutney

**Fair Trade Coffee & Tea served with home made Mini Mince Pies**

**Children under 10 years : 3 courses only £15.00**  
**Tomato Soup, Roast Turkey & Devon Ice Cream**