



*A celebration of N. Devon produce*

# Christmas Menu

## Simply cooking...

*The art of dining with a Slow Food twist*

**Lunch** Three-Courses from **£13.95**

**Dinner** Three-Course from **£22.50**

### Starters

- Moorish onion soup with crouton of sourdough and valdeon cheese (v)
- Fresh Exmouth mussels cooked in white wine and a dash of cream (+ £1.50)
- Salad with home cured sausage, duck pate and 24 month cured serrano ham
- Cold smoked Plaistow Mill trout with feta tart & salad
- Slow cooked aubergine, peppers and tomato with soft poached egg (v)
- Melanzane with pasta parcels of basil pesto and mozzarella cheese (v)
- Garlic mushroom with spinach, parmesan and bulgar salad (v)
- Winter salad with grilled goats' cheese (v)

### Main Courses

- Fish & shellfish soup with peppered potatoes (+ £ 1.50)
- Traditional roast turkey with pancetta and creamed mushroom sauce
- Slow cooked venison with peppered potato and cabbage
- Grilled skewers of lamb with sweet potato and bulgar salad
- Red ruby beef cooked in a grain mustard sauce with honey glazed carrots
- **Broomhill special:** confit of duck leg with sauce l'orange (+ £1.50)
- Bulgar salad with goats' cheese and manchego cheese (v)
- Homemade kamut tagliatelle with tomato & red pepper sauce and feta (v)
- Butternut squash tortilla with puy lentil salad, garlic mushrooms and manchego cheese (v)

### Desserts

- Pear tart with red wine sauce
- Tarte au citron
- Rich dark chocolate tart with Church Farm clotted cream
- Lovington's vanilla ice cream with Christmas bread and butter pudding
- Mediterranean tart with dates, sultanas, mixed nuts and plums
- Artisan and organic cheese board

**Booking essential:** Please call 01271 850262

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