

# James Duckett

at the Old Custom House

## Christmas Season 2009 Party Dinner Menu

### Starters

#### **Wild Mushroom Soup**

*Topped with sautéed wild mushrooms*

#### **Tortello of Butternut Squash**

*With brussel sprout purée, truffle oil and parmesan*

#### **Terrine of Foie Gras and Squab Pigeon**

*With pear chutney, toasted home made bread and salad*

*£2.00 supplement*

#### **Home Smoked Blakewell Trout**

*With a clotted cream, apple and horseradish dressing*

### Main course

#### **Risotto of Hallwood Farm Vegetables**

*With shaved truffle, panko coated hen's egg and parmesan*

#### **Pot Roasted Local Pheasant Breast**

*With sprout leaves, chestnuts, bacon, thyme and mousseline potato*

#### **Devon Pork Belly**

*Slowly cooked and served on champ potato, wilted spinach with an apple and sage jus*

#### **Grilled West Country Beef**

*Ask for details of the day's cut, presentation and style of accompanying potatoes and local vegetables*

*£2.00 - £4.00 supplement*

#### **Market Fish**

*On buttered leeks with a vinaigrette of mussels, potato and saffron*

#### **On the side**

*Seasonal local vegetables; potatoes*

*£ 4.00*

### To Finish

*Selection of British and continental cheeses served with chutney and homemade biscuits*

*Supplement £2.00*

#### **Crème Brûlée**

*With caramelised apple and cinnamon donuts*

#### **Fondant**

*Of chocolate with Bailey's ice cream*

#### **Soufflé**

*Of clementine with five spices ice cream and chocolate brandy biscuit*

#### **Ice Creams and Sorbets**

*Our homemade selection*

*Coffee or tea served with home made*

#### **Florentine**

*From £2.00*

**Three courses plus appetizers on arrival**

**£30.00 per person**