

## **Christmas Season 2009 Set Price Lunch Menu**

*Wild mushroom soup with truffle oil and  
herbs*

*Spiced humus with marinated olives and  
home made grilled flat bread*

*Ballantine of pork and foie gras with toasted  
home made bread and salad*

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*Tagliatelli of pot roast pheasant with sprout  
leaves, chestnuts and thyme*

*Panko crusted Pollock fillet with tartar sauce  
and triple cooked chunky chips*

*Risotto of Hallwood Farm vegetables with  
sage and parmesan*

*Shin of Devon beef braised in red wine with  
pickled walnuts, wilted spinach and  
mousseline potato*

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*Crème brulée with cinnamon donuts*

*Chocolate ginger pudding with Devon clotted  
cream*

*Selection of home made sorbets and ice  
creams*

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*Selection of local and international cheeses  
with quince jelly and lavosh*

(£6.00 or supplement of £2.00 if taken as part of  
2 or 3 course lunch)

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*Tea or coffee with Florentine, from £2.00*

**Three courses £17.00**