

James Duckett

at the Old Custom House

The Strand, Barnstaple, EX31 1EU
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Mothers' Day Lunch Menu

Sunday 14th March, 2010

Appetizers on arrival



Pistou of Hallwood Farm Vegetables

With herbs

Grilled Asparagus

With 21 year old balsamic, tomato, basil and parmesan

Rilette of Blakewell Trout

Wrapped in smoked salmon with cucumber and horseradish

Terrine of Duck and Foie Gras

With chutney, toast and salad



Pappardelle

With slowly roasted cherry vine tomatoes, spinach and Vulscombe goats' cheese

Pot Roast Free Range Creedy Chicken

With truffled potato purée and fondant leeks

Ragoût of Cod and Mussels

With saffron potatoes and leeks

Roast Leg of New Season Local Lamb

With fondant potato, ratatouille and tarragon jus



Hot Chocolate Mousse

With vanilla ice cream

Bannana Soufflé

With caramel ice cream

Vanilla Pannacotta

With marinated red fruits and biscotti

Selection of Local and Continental Cheeses

With quince jelly and lavosh



Coffee or Tea

Served with a Florentine

Three courses, appetizers, tea or coffee with Florentine, £29.00

(Childrens' portion size £17.00, inclusive of choice of soft drink)