

James Duckett

at the Old Custom House

The Strand, Barnstaple, EX31 1EU
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New Year's Eve Dinner Menu

Goodbye 2010, hello 2011

Appetisers

Of arancini of smoked Blakewell trout with basil and mascarpone;
and tomato consommé with lemon herbs



Creamed Ceps

With truffled quail eggs

Mosaic of Squab Pigeon and Foie Gras

With winter beets, haricot beans and toasted laver bread



Salt and Pepper Crusted Monk Fish Tail

With parsley purée



Pot Roast Partridge

With pearl barley, black pudding, lemon and red wine

Braised Devon Beef Cheek in Barum Ale

With creamed Hallwood Farm carrots, fondant potato and braised shallots

Panko Crusted Swiss Chard Hearts Stuffed with Quickest Taw Cheddar

On a risotto of chard leaves with sage and blushed tomatoes



Tasting of West Country Cheeses

With lavash, biscuits and chutney



Bitter Sweet Chocolate Delice

With crunchy praline and caramel sauce

Caramelised Lemon Tart

With figs

Sorbets and Ice Creams

Choose from our home made selection



Tea or Coffee

With petit fours (from £2.00)

Five courses and appetisers, £55.00