

James Duckett

at the Old Custom House

The Strand, Barnstaple, EX31 1EU
Tel: 01271 370123 www.jamesduckett.co.uk

Party Dinner Menu

To aid timely service for parties we request prior selection of dishes

Starters

Lundy Crab Bisque

With lemon oil and herbs

Peppered Mackerel Fillet

With marinated spring vegetables and grapefruit reduction

Pressed Ham Hock and Guinea Fowl

With artichokes, green beans and truffle dressing

Ravioli of Vulscombe Goats Cheese and New Potatoes

With new season peas, parmesan and a Muscat wine sauce

Main Course

Pavé of Lane End Farm Duck

With cannelloni of confit duck leg, braised chicory, beetroot and orange

Twice Cooked Belly Pork

With fondant turnip, soused gooseberries and sage jus gras

Bouillabaisse of Market Fish and Shell Fish

With tomato, fennel and saffron

Arancini of Wild Mushrooms

With cep cream, baby red chard and tarragon emulsion

Puddings

Selection of Local and Continental Cheeses

Served with chutney and lavash

Also available as an additional course at a supplement of £7.50)

Moorish Custard

With lemon, pistachio and cinnamon donuts

Hot chocolate Mousse

With white chocolate ice cream and raspberries

Passion Fruit and Orange Tart

With mango sorbet

Ice Creams and Sorbets

Our homemade selection

Beverages

Tea or Coffee

*Served with home made Petit Fours
From £2.00*

Three courses plus appetisers on arrival

£30.00 per person