



# Furzeleigh Mill

## Christmas Menu

### **Thai Prawns**

*served with Fragrant Rice Noodles*

### **Wild Mushrooms**

*In a Garlic and Cream Sauce on Homemade Toasted Bread*

### **Beef Carpaccio**

*With Pickled Vegetables and Sesame Oil*

## **Main Course**

### **Braised Short Rib**

*Slow Braised Short rib of Beef with Red Wine and Thyme Jus with Seasonal Vegetables, Roast Potatoes and Yorkshire Pudding*

### **Roast Poussin**

*Served with Chestnut stuffing, Pigs in Blankets, Homemade Cranberry Sauce and Local Fresh Greens*

### **Lemon sole**

*Lightly Grilled with a Confit of Lemon Butter, Samphire and Saffron Potatoes*

### **Vegan Wellington**

*with Seasonal Vegetables and Roasted Local Vegetables*



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## **Homemade Christmas Pudding**

*A taster of our renowned Homemade Pudding Served with a Warm Brandy Sauce*

*(Flambeed in front of your eyes!)*

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**Followed by:**

## **A selection of Homemade Desserts**

*Served with Fresh Clotted or Single Cream*

*or*

**West Country Cheeseboard £4.00 (Supplement)**

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**Coffee and Mints**

- 2 Courses £22.50
- 3 Courses £26.50
  
- COVID RULES APPLY

Parties will be seated on separate tables of a maximum of 6 per table. Table service only. Please do not mix tables. All guests are required to leave before 10pm. Masks to be worn when not seated at a table. NHS track and trace to be completed by one guest on each table. These are government regulations, not ours! Thank you for your understanding and patience.