



Furzeleigh Mill

Christmas Menu

Starters

Prawn cocktail

On a bed of Crisp Salad Leaves with our own Homemade Marie Rose Sauce

Spicy Pumpkin soup

Infused with Chilli and Spring Onions, served with Homemade Focaccia

Game Terrine

Served with a Beetroot Chutney

Main Course

Roast Local Devon Turkey

Butter Roasted, with Chestnut Stuffing, served with Pigs in Blankets, and Homemade Cranberry Sauce, Roast Potatoes and Seasonal Vegetables

Shin of Beef Bourguignon

Slow Cooked 21 day Shin of Beef in a Red Wine Jus, Chantenay Carrots, Button Mushrooms and Smoked Bacon, With Pomme Puree and Thyme Dumplings

Fillet of Seabass

Served with Saffron Potatoes, White Wine Sauce, Samphire and fresh Local Greens

Homemade Nut Roast

With a Rich Cherry Tomato and Basil Sauce, Roast Potatoes and Seasonal Vegetables



Furzeleigh Mill

Home-made Christmas Pudding

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

(Flambeed in front of your eyes!)

Followed by:

A selection of Home-made desserts

Served with fresh clotted or single cream

or

West Country Cheeseboard £4.00 (Supplement)

Coffee and Mints

- 2 Courses £24.50*
- 3 Courses £29.50*

- 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.