



# Furzeleigh Mill

## Christmas Party 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*

#### **Black pudding Scotch Egg**

*Served with a beetroot chutney*

---

### Main Course

#### **Roast local Devon Turkey**

*butter roasted, with sage and onion stuffing, served pig in blankets, and home-made cranberry sauce, roast potatoes and seasonal veg*

#### **Shin of Beef Bourgeon**

*Silver skin onions, button mushrooms, garlic, Red wine gravy, served with chantenay carrots. Thyme dumplings pomme puree and fresh local greens*

#### **Fillet of Seabass**

*Served with saffron potatoes, white wine sauce, samphire and fresh local greens*



# Furzeleigh Mill

## **Home-made Christmas Pudding**

*A taster of our renowned home-made 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.