



Christmas 2018 Menu

Available 12 November 2018 – 18 January 2019

Starters

- *Sweet Potato & Butternut Squash Soup with Garlic & Herb Croutons -*
- *Pan Fried Chicken Livers, Hand Picked Wild Mushrooms on Toasted Brioche Finished with a Rich Butter Sauce -*
 - *Goats Cheese Salad with Roasted Beetroot Puree and Parma Ham -*
 - *Roasted Cauliflower with Fresh Apple, Lemon, Thyme and Mature Cheddar -*

Mains

- *Buttered Turkey Steak served with Pan Fried Brussel Sprouts, Chantenay Carrots & Fresh Greens, Roasted Potatoes and a Rich Turkey Gravy -*
- *Braised Beef Cheek with Horseradish, Dauphinoise, Parsnip Puree & Buttered Greens -*
 - *Wild Mushroom Risotto with Shavings of Parmesan & Roasted Garlic Puree -*
- *Mussels in a White Wine & Dill Sauce with Fine Diced Vegetables Served with a Crusty Loaf & Butter -*
 - *Roasted Vegetable Tart with Celeriac Dauphinoise & a Creamy White Wine Sauce -*

Desserts

- *Christmas Pudding Cheesecake with Clotted Cream & a Chocolate Hazelnut Sauce -*
- *Dark Chocolate & Espresso Parfait with Roasted Nuts & a Chocolate Mint Sauce -*
- *Baked Pineapple & Ginger Cake with a Butterscotch & Rum Sauce with Coconut Cream -*
- *Chocolate & Hazelnut Brownie topped with a Mint Chocolate Sauce with Devon Vanilla Ice Cream -*
 - *Cheeseboard (£3 supplement) -*
 - *Coffee & Mini Mince Pies (£3 supplement) -*

2 Courses £19.95

3 Courses £24.95

Booking essential. Preordering 5 days in advance please. To book please call 01392 272779 or email huntsmanide@gmail.com – please note that a £10 per person deposit must be paid at time of booking.

Cancellation policy: Please be aware we require a minimum of 72 hours' notice of any cancellation. For cancellations of less than 72 hours notice the £10 deposit per person will be charged but can be used against a future booking at The Huntsman.