



Home Farm Café

Christmas Dinner Menu 2018

To start

Poached pear, Devon blue cheese, candied walnuts and pickled red onion salad
served with sourdough bread with balsamic and olive oil

Your choice of

Slow cooked Lurcombe Farm beef, roasted onion and horseradish puree,
crispy parma ham & thyme crumb, red wine jus

Searred breast of guinea fowl, cranberry and chestnut stuffing, crispy leeks, mustard cream sauce

Dartmoor pork shoulder, smoked bacon and haricot bean cassoulet, paprika oil, crispy kale

Beetroot, roasted squash, spinach and goats cheese wellington, white wine sauce and toasted pine nuts

Served with

Fondant potato, garlic and thyme

Sautéed sprouts with kale, roasted onion puree

Roasted Devon celeriac and carrots with a honey and mustard glaze

Desserts

Home farm toffee fruit and nut pudding, toffee sauce, vanilla ice cream

Lemon tart, candied lemon, Devon clotted cream

Irish cream iced parfait, chocolate cookie, dark chocolate sauce

White chocolate and pomegranate crème brûlée, oat biscuit

For afterwards

Coffee and petit fours

£32.95pp, 7.00pm arrival for 7.30pm dinner

A £10.00pp deposit will be required to confirm your booking

Booking is essential. No pre-order necessary. Please advise us in advance of any special dietary requirements.

Merry Christmas from all the team at Home Farm Café!



Home Farm Café

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