



Home Farm Café

Christmas Dinner Menu 2019

To start

Roast beetroot, Vulscombe goats' cheese, pickled carrot and candied walnut salad
served with sourdough bread with balsamic and olive oil

Your choice of

Slow cooked Ruby Red Lurcombe Farm beef, wild mushroom and horseradish duxelle,
puff pastry tuile, bourguignon sauce, thyme oil

Seared breast of Devon chicken, confit chicken, cranberry and sage croquette, parsnip puree, chicken jus

Toasted chestnut, chick pea and rosemary fritter, roast pear, white wine and mustard sauce

Slow roast shoulder of Dartmoor pork, celeriac and apple puree, pork crackling,
smoked bacon lardons, cider cream sauce

Roast squash, Devon blue cheese, pickled red onion and pumpkin seed wellington,
roast onion puree, thyme crumb

Served with

Fondant potato

Sautéed sprouts with kale, roasted onion puree

Roast carrots, honey and mustard glaze

Desserts

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

Rich chocolate brownie, chocolate mousse, hazelnut praline, clotted cream

Lemon and lime panna cotta, candied citrus, meringue, oat granola

Vanilla crème brûlée, berry compote, shortbread 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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