



## Home Farm Café

### December Dinner Menu 2021

#### Nibbles

Sourdough bread with whipped sea salt butter  
Honey roasted nuts

#### To start, your choice of

Roasted squash, Devon blue cheese, pickled red onion and poached pear salad (v)  
White onion velouté, pickled shallot, tempura (v)

#### Mains, your choice of

Slow cooked Ruby Red Lurcombe Farm beef, wild mushrooms, parsnip and horseradish puree, fondant potato, winter vegetables, jus  
Seared breast of Devon chicken, confit chicken leg and thyme croquette, roasted carrot puree, chestnut crumb, winter vegetables, chicken jus  
Slow cooked Dartmoor venison, red onion and bacon pie, creamed potatoes, braised red cabbage, jus  
Roasted red onion and chestnut tart, roasted carrot puree, pickled cranberry, winter vegetables, fondant potato (v)

#### Desserts, your choice of

Steamed spiced toffee, fruit and nut pudding, toffee sauce, vanilla ice cream  
Dark chocolate and orange mousse, toasted hazelnuts, honeycomb, clotted cream  
Lemon tart, apple sorbet, meringue

#### For afterwards

Coffee and fudge

£34.95pp

DATES AVAILABLE: 3rd, 4th, 10th, 11th, 17th, 18th, 22nd, 23rd

\*\*A £10pp cancellation fee will be charged for no-shows or cancellations with less than 24 hours notice\*\*

Booking is essential. Pre order required for groups over 8 people. Please advise us in advance of any special dietary requirements.



Home Farm Café  
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