



# Christmas at Sawmills

1 Course - £19.00 • 2 Courses £27.50 • 3 Courses - £33.50

## STARTERS

**Blakewell Smoked Salmon**  
With confit tomato and cream cheese tart.

**Duck, Port and Orange Pâté**  
With garlic toast, and a pear and white wine chutney.

**Curried Parsnip, Lentil and Apple Soup**  
With chestnut gremolata.

**Shiitake Mushroom Pâté**  
With organic bloomer.

## PUDDINGS

**Traditional Christmas Pudding**  
With brandy cream and custard.

**Chocolate Torte**  
With sour cherry and mulled wine coulis.

**Vanilla Creme Brûlée**  
With rhubarb compote and honey tuile.

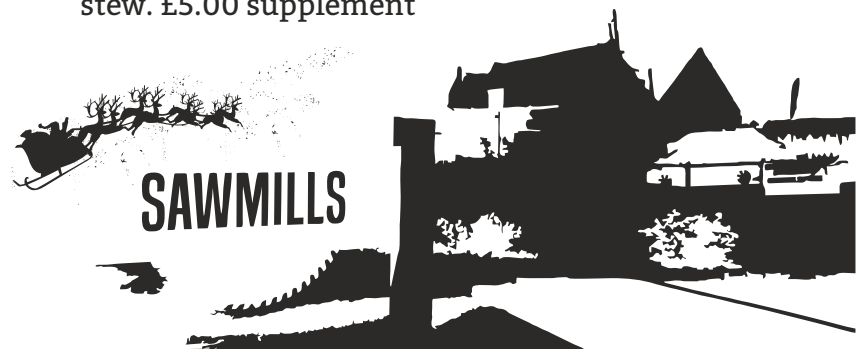
## MAINS

**Butter Basted British Turkey**  
With Branton roast potatoes, pigs in blankets, honey and thyme roasted parsnips, Yorkshire pud, sautéed brussels sprouts, carrots, and white wine gravy.

**Butternut Squash, Lentil and Chestnut Pie**  
With Branton roast potatoes, honey and thyme roasted parsnips, Yorkshire pud, sautéed brussels sprouts, carrots, and vegetable gravy.

**Cola and Guinness Braised Exmoor Beef Short Rib**  
With Parisian mash, and maple glazed heritage carrots.

**Herb Crusted Roasted Cod Loin**  
With a herb crust, braised lentil garlic and tomato stew. £5.00 supplement



**Book your party on - 01271 883388**

The Sawmills Free House, Watermouth Valley, A399, Ilfracombe EX34 9SJ