



DINNER MENU  
FRIDAY 23RD DECEMBER 2011  
(£36.00 per person)

CREAM OF JERUSALEM ARTICHOKE SOUP  
with sautéed artichoke heart and crème fraîche

PAN FRIED LIVERS  
with toasted brioche, mixed pickle salad and air dried ham

PAN SEARED SCALLOPS  
with black pudding, pea puree, smoked water and scallop tripe

TOMATO AND PESTO SALAD  
with smoked garlic, basil custard and pine nut brittle

RABBIT, SWEET PEPPER AND TARRAGON TERRINE  
with pepper tagliatelle, micro herbs and tomato water

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SEARED LOIN OF VENISON  
with a venison and port sausage, celeriac, parsnip and chorizo

SEARED LOIN OF LAMB  
with confit shoulder of lamb Nicoise and rosemary jus

BALLONTINE OF GUINEA FOWL  
with olive crushed potatoes and a fricassee of wild mushrooms,  
fava beans and salsify

MEDITERRANEAN VEGETABLE AND CORNISH BLUE CRUMBLE  
served with potato galette and tomato and tarragon sauce

SEARED WING OF SKATE  
with Parmesan polenta, tempura vegetables and a  
chive and avruga caviar oil and lemon foam

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ASSIETTE OF CHOCOLATE AND PISTACHIO DESSERTS  
served with wild strawberry gel

ROASTED APPLE MILLE FEUILLE  
with apple sorbet and cassis foam

PLUM PUDDING CRÈME BRULÉE  
with honeycomb and lychee sorbet

SELECTION OF HOME-MADE ICE CREAMS AND SORBETS

WESTCOUNTRY CHEESEBOARD

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Freshly Brewed Coffee with home-made Petit Fours

GALA DINNER  
SATURDAY 24TH DECEMBER 2011  
(£48.00 per person)

TERRINE OF CONFIT DUCK AND FOIE GRAS  
with sauterne jelly and an orange and hazelnut salad

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LEMON SOLE, SCALLOP AND LANGOUSTINE TORTELLINI  
with basil marinated courgettes, carrot and coriander  
reduction and langoustine oil

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WILD STRAWBERRY SORBET

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SEARED FILLET OF BEEF  
with braised ox cheek and onion tart, fondant potato and wilted chicory

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HOME SMOKED ISLE OF AVALON CHEESE  
with a sloe gin gel

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PASSIONFRUIT AND BANANA PARFAIT  
with chocolate beignette and passion fruit sorbet

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Freshly brewed coffee with home-made petit fours

CHRISTMAS DAY LUNCH  
SUNDAY 25TH DECEMBER 2011  
(£80.00 per person)

FRESH TOMATO CONSOMMÉ  
with girolles, peas, plum tomatoes and basil

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ROQUEFORT AND MASCARPONE PANNA COTTA  
with basil jelly, walnut and fennel salad and garlic tuille

CITRUS MARINATED SALMON  
with fine herb pancake, celeriac remoulade and horseradish cream

GUINEA FOWL, LEEK AND PANCETTA TART  
with carrot and pak choi salad, curry oil and red wine vinaigrette

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MANGO AND CHAMPAGNE SORBET  
with fruit compote

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ROAST DEVONSHIRE TURKEY  
with chestnut stuffing and fresh cranberry and port sauce

ROAST FORE RIB OF LOCAL BEEF  
with Yorkshire pudding and a rich red wine gravy

PAVE OF HAKE  
with crab crushed potatoes and veloute of Provence herbs

MEDITERRANEAN VEGETABLE TART TATIN  
with Stilton and watercress butter and parsnip puree

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ASSIETTE OF CHRISTMAS PUDDING DESSERTS  
served with brandy sauce and sloe gin sorbet

WHITE CHOCOLATE AND PISTACHIO MARQUISE  
with raspberry sorbet and tuille biscuit

EGG CUSTARD TART  
with warm mulled fruits and honey ice cream

SELECTION OF HOME MADE ICE CREAMS AND SORBETS

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GLAZED BABY GOATS CHEESE  
with assiette of beetroot

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Freshly Brewed Coffee with home-made Petit Fours



CHRISTMAS & NEW YEAR  
MENUS 2011 / 2012

ILSINGTON COUNTRY  
HOUSE HOTEL



Ilsington Country House Hotel, Ilsington Village,  
Nr Newton Abbot, Devon TQ13 9RR.  
Tel: 01364 661452 Web: www.ilsington.co.uk



DINNER MENU  
MONDAY 26TH DECEMBER 2011  
(£40.00 per person)

MUSSEL AND LEEK CHOWDER  
with fresh vermicelli and basil

BEEF TARTARE, AIR DRIED HAM, WATERMELON AND  
SALAMI EN CROUTE  
served with cucumber gel

TWICE BAKED CRAB SOUFFLÉ  
with crab tuille, confit lemon and fennel salad

WARM AVOCADO, ARTICHOKE AND BUTTERNUT  
SQUASH SALAD  
glazed with a herb Hollandaise

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MINI CASSIS POACHED PEAR  
with pineapple and basil compote and cider gel

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SEARED BREAST OF DUCK  
with a duck fagot, braised red cabbage, butternut squash puree,  
rosti potatoes and juniper jus

MAPLE AND MUSTARD BRAISED BELLY PORK  
with smoked squid, pancetta and chickpea cassoulet  
with potato and squid ink gnocchi

SEARED PAVE OF HALIBUT  
with braised pak choi, saffron Dauphine potatoes,  
kaffir lime leaf and ginger broth

RISOTTO OF WILD MUSHROOMS, LEEKS AND COURGETTES  
with fresh Parmesan and truffle oil

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ORANGE AND CARAMEL SOUFFLE  
with caramel sponge and blood orange sorbet

ICED TIRIMISU PARFAIT  
with mango doughnuts and espresso syrup

LEMON AND GINGER CHEESECAKE  
with lemongrass jelly

SELECTION OF HOME-MADE ICE CREAMS AND SORBETS

WESTCOUNTRY CHEESEBOARD

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Freshly Brewed Coffee with home-made Petit Fours

DINNER MENU  
FRIDAY 30TH DECEMBER 2011  
(£38.00 per person)

CREAM OF JERUSALEM ARTICHOKE SOUP  
with artichoke hearts and crème fraiche

ESCABECHE OF SEA FISH  
with carrot, sweet pepper and shallots in a saffron and white wine jus

PAN FRIED LIVERS  
with toasted brioche, mixed pickle salad and air dried ham

TOMATO AND PESTO SALAD  
with smoked garlic and basil custard and pinenut brittle

SMOKED CHICKEN, BACON AND LEEK CROQUETTE  
with celeriac remoulade, red wine reduction and micro herbs

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SEARED LOIN OF VENISON  
with venison and port sausage, celeriac, parsnip and chorizo

MAPLE AND MUSTARD GLAZED BELLY PORK  
with a smoked squid, chorizo and chickpea cassoulet  
and squid ink gnocchi

SEARED BREAST OF DUCK  
with a duck faggot, butternut squash, braised red cabbage,  
rosti potato and juniper jus

SUPREME OF SEA BASS  
with wilted spinach, Parmesan polenta, vegetable tempura  
and red pepper essence

RISOTTO OF WILD MUSHROOMS, LEEKS AND COURGETTES  
finished with Parmesan and truffle oil

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LEMON AND GINGER CHEESECAKE  
served with lemongrass jelly

BLACK FOREST SOUFFLÉ  
with cherry Bakewell ice cream and caramel sponge

FEUILLATINE OF HONEY ROASTED FIGS  
with vanilla mascarpone and cassis sorbet

SELECTION OF HOME-MADE ICE CREAMS AND SORBETS

WESTCOUNTRY CHEESEBOARD

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Freshly Brewed Coffee with home-made Petit Fours



NEW YEARS EVE DINNER  
SATURDAY 31ST DECEMBER 2011  
(£60.00 per person)

FRESH TOMATO CONSOMMÉ  
with girolles, peas, plum tomatoes and basil

BALLONTINE OF QUAIL  
with butternut squash puree, balsamic reduction and ceps

TERRINE OF SALMON, BRILL AND KING PRAWNS  
with celeriac remoulade and pea shoots

GOATS CHEESE SPRING ROLL  
with assiette of beetroot

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PAN SEARED SCALLOP  
with black pudding, bacon and smoked water

SLOE GIN SORBET  
with fruit compote

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ESCALLOPE OF CALVES LIVER  
with a brulléd red onion, rosti potato, broccoli puree and sauce d'epice

BREAST OF GUINEA FOWL WRAPPED IIN PARMA HAM  
with olive crushed potatoes, Cornish blue and spring onion cannelloni  
and fricassee of fava beans, wild mushrooms and salsify

ASSIETTE OF LAMB  
with braised red cabbage, fondant potato, roasted  
courgette and rosemary jus

STEAMED PAVE OF HALIBUT  
with braised pak choi, saffron Dauphine potato,  
kafir lime leaf and ginger broth

MEDITERRANEAN VEGETABLE TART TATIN  
with Stilton, watercress butter, parsnip puree and sautéed potatoes

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ASSIETTE OF MINI CHOCOLATE AND PISTACHIO DESSERTS  
with wild strawberry gel

ICED BAILEYS AND VANILLA PARFAIT  
with doughnuts and espresso syrup

CASSIS PAOCHED PEAR TART TATIN  
with apple mille feuille and crème Anglaise

SELECTION OF HOME-MADE ICE CREAMS AND SORBETS

WESTCOUNTRY CHEESEBOARD

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Freshly Brewed Coffee with home-made Petit Fours



DINNER MENU  
SUNDAY 1ST JANUARY 2012  
(£40.00 per person)

MINISTRONE SOUP  
with ricotta and Parmesan ravioli

TERRINE OF CONFIT DUCK AND FOIS GRAS  
with sauterne gel, orange and hazelnut salad and toasted brioche

LEMON SOLE, SCALLOP AND LANGOUSTINE TORTELLINI  
with basil marinated courgettes, Carrot and coriander reduction  
and langoustine oil

SMOKED ISLE OF AVALON PANNA COTTA  
with Waldorf salad and celery gel

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MINI CASSIS POACHED PEAR  
served with pineapple and basil compote and cider gel

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SEARED FILLET OF BEEF  
with braised ox cheek and onion tart, fondant potato and wilted chicory

ASSIETTE OF RABBIT  
with rosti potato, root vegetables, Madeira and rosemary veloute

FILLET OF RED MULLET  
with fine ratatouille, pea pancake, straw potatoes and sauce nero

PAVE OF HAKE  
with braised baby vegetables, smoked haddock and leek risotto  
and saffron foam

RICOTTA, SWEET PEPPER AND BASIL CANNELLONI  
with smoked poached egg, wilted spinach and Hollandaise

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ICED PASSION FRUIT AND BANANA PARFAIT  
with chocolate beignette and passion fruit sorbet

WHITE AND DARK CHOCOLATE MILLE FEUILLE  
with caramelised bananas and rum and raisin gel

BRAISED PLUM CRUMBLE TART  
with crème anglaise and honey ice cream

SELECTION OF HOME-MADE ICE CREAMS AND SORBETS

WESTCOUNTRY CHEESEBOARD

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Freshly Brewed Coffee with home-made Petit Fours