

**CHRISTMAS EVE DINNER
THURSDAY 24 DECEMBER**

Welcome Drink on arrival in the Bar

COURGETTE AND ROSEMARY SOUP
With roquefort and spinach tortellini

CONFIT BELLY PORK
With sauerkraut, caramelised shallots and mustard sauce

RED PEPPER TARTARE
With a basil tuille, goats cheese mousse and basil oil

TERRINE OF LOCAL SEAFISH
With roasted plum tomatoes, baby leeks and tarragon served with a fennel and radish salad and walnut oil dressing

SEARED SCALLOPS
With creamed leeks, black pudding and avruga caviar, chive and vanilla oil and a saffron foam

FILLET OF BEEF
With fondant potatoes, aubergine and horseradish caviar and a Madeira and bay jus

BREAST OF CHICKEN
Stuffed with a herb mousseline with sweet potato puree, caramelised fennel and cep foam

SADDLE OF VENISON
With braised red cabbage, rosti potatoes and liquorice sauce

SEARED SUPREME OF HALIBUT
With asparagus, braised celery, pea and bacon pancake and saffron veloute

RISOTTO OF WILD MUSHROOMS, LEEKS AND ASPARAGUS
Finished with asparagus and truffle oil

EGG CUSTARD TART
Served with honey roasted figs and a mango coulis

GINGER AND PASSIONFRUIT CHEESECAKE
With speculoos ice cream

DARK CHOCOLATE BAVAROIS
With caramelised bananas and a caramel sauce

SELECTION OF HOME MADE ICE CREAMS AND SORBETS

WESTCOUNTRY CHEESEBOARD

Entertainment by the Ilsington Carol Singers

£36 per person for non-residents

**CHRISTMAS DAY LUNCH
FRIDAY 25 DECEMBER**

JERUSALEM ARTICHOKE AND CELERIAC SOUP
Finished with truffle oil

SAFFRON POACHED PEAR
With a Roquefort mousse, walnut and green bean salad

CHICKEN LIVER PARFAIT
With Sauterne jelly, mixed cress salad and warm brioche

SMOKED SALMON AND LEEK TART
With pak choi and carrot salad and parsley oil

CRÈME FRAICHE AND CINNAMON SORBET

ROAST DEVONSHIRE TURKEY
With chestnut stuffing and a fresh cranberry and port sauce

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

PAN FRIED RED MULLET
With Parmesan polenta, spinach puree and red pepper oil

CHERRY TOMATO TART TATIN
With a goats cheese mousse and sweet potato puree and basil veloute

CHRISTMAS PUDDING
Served with brandy sauce and clotted cream

SPICED PLUM AND AMARETTO BAKEWELL
With cinnamon ice cream and a Crème Anglaise

WHITE AND DARK CHOCOLATE TERRINE
With bitter chocolate sorbet and white chocolate sauce

SELECTION OF HOME MADE ICE CREAMS AND SORBETS

GLAZED BABY GOATS CHEESE
Served with an assiette of beetroot

Accompanied by the soothing tones of Peter Fisher and his Paraguayan Harp.

£77 per person for non-residents

**BOXING DAY GALA DINNER
SATURDAY 26 DECEMBER**

TERRINE OF CONFIT DUCK AND FOIS GRAS
With smoked duck, hazelnut salad and warm brioche

CITRUS MARINATED SALMON
With a basil tuille, avocado ice cream and horseradish cream

CHAMPAGNE AND LEMONGRASS SORBET

FILLET OF WESTCOUNTRY LAMB
With creamed leeks, celeriac rosti and cep sauce

SOMERSET BRIE AND BASIL PANNACOTTA
With an apple and fennel compote and a walnut tuille

ASSIETTE OF MINI APPLE DESSERTS

VEGETARIAN MENU AVAILABLE ON REQUEST

£45 per person for non-residents



**CHRISTMAS & NEW YEAR
MENUS 2009 / 2010**

**ILSINGTON COUNTRY
HOUSE HOTEL**



Ilsington Country House Hotel, Ilsington Village,
Nr Newton Abbot, Devon TQ13 9RR.
Tel: 01364 661 452 Web: www.ilsington.co.uk

SUNDAY 27 DECEMBER - DINNER

ROASTED RED AND YELLOW PEPPER SOUP

GOATS CHEESE SPRING ROLL

With beetroot tartare and balsamic reduction

SEARED LOIN OF YELLOW FIN TUNA

With a carrot and pak choi salad and chilli, ginger and spring onion soy sauce

SMOKED HADDOCK AND PRAWN FISHCAKE

With roasted cherry tomato and basil salad and a horseradish cream

SMOKED HAM AND WOOD PIGEON CROQUETTE

With seasonal leaves and wild mushroom a la Greque

MINI POACHED PEAR

With a mango and kiwi compote

ESCALOPE OF CALVES LIVER

With red onion tatin, braised spinach and thyme and a port jus

BREAST OF DUCK

With a butternut squash fondant, parsnip puree and sauce d'epice

TENDERLOIN OF PORK

With Parmesan polenta, cauliflower puree, sweet potato crisp and a mustard sauce

SUPREME OF SEA BASS

With braised baby vegetables, saffron cocottes and white wine, dill and vanilla emulsion

ARTICHOKE AND WILD MUSHROOM TART

With sautéed potatoes and a Parmesan and rosemary cream

ORANGE AND CARDAMOM CRÈME BRULEE

With shortbread biscuit and saffron poached pear

ICED TIRAMISU PARFAIT

With vanilla mascarpone, tuille biscuit and coffee bean syrup

HONEY AND LEMONGRASS PANNACOTTA

With lemongrass sorbet and honeycomb biscuit

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

WESTCOUNTRY CHEESEBOARD

Entertainment - Music & dancing with the sounds of 'Steve King'

£36 per person for non-residents

**NEW YEAR'S EVE DINNER
THURSDAY 31 DECEMBER**

Welcome Drink on arrival in the Bar

LEEK, POTATO AND SAFFRON SOUP

GOATS CHEESE SPRING ROLL

With beetroot tartare, tomato and chilli sorbet and a balsamic reduction

SEARED SCALLOPS

With a smoked haddock and prawn fishcake, chive avruga caviar and a vanilla buerre blanc

WOOD PIGEON AND SMOKED HAM CROQUETTE

With seasonal leaves and wild mushroom a la Greque

MINI POACHED PEAR

With a mango and Champagne sorbet and fruit compote

SALMON AND SEA BASS TARTARE

With herb pancake, Roquefort mousse and basil oil

FILLET OF PRIME DEVON BEEF

With fondant potato, salsify, garlic butter and cep sauce

PAN FRIED BREAST OF DUCK

With roasted baby vegetables, celeriac rosti and sauce d'epice

SEARED SUPREME OF HALIBUT

With dauphine potatoes, creamed leeks and a red pepper essence

ARTICHOKE, SWEET PEPPER AND SHALLOT TART

With sautéed new potatoes and a Parmesan and rosemary cream

HOT DARK CHOCOLATE FONDANT

With white chocolate sauce and bitter chocolate sorbet (please allow 15 minutes cooking time)

ICED PASSION FRUIT AND BANANA PARFAIT

With tuille biscuit and caramel sauce

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

WESTCOUNTRY CHEESEBOARD

Entertainment – Music and dancing to 'Signs of Life', Celtic & Irish Folk Band

£55 per person for non-residents

**NEW YEAR'S DAY DINNER
FRIDAY 1 JANUARY**

TERRINE OF CONFIT DUCK AND FOIS GRAS

With smoked duck, hazelnut salad and warm brioche

CITRUS MARINATED SALMON

With basil tuille, avocado ice cream and horseradish cream

CHAMPAGNE AND LEMONGRASS SORBET

FILLET OF WESTCOUNTRY LAMB

With creamed leeks, celeriac rosti and cep sauce

SOMERSET BRIE AND BASIL PANNACOTTA

With an apple and fennel compote and a walnut tuille

ASSIETTE OF MINI APPLE DESSERTS

VEGETARIAN MENU AVAILABLE ON REQUEST

Entertainment – Drake Fun Casino\

£45 per person for non-residents

FRIDAY 2 JANUARY - DINNER

PARSNIP AND CUMIN SOUP

Finished with truffle oil

TIAN OF CRAB, CUCUMBER AND DILL

With an apple tuille, avocado ice cream and a mango and tomato gazpacho

ROAST BONELESS QUAIL

Stuffed with a herb mousseline with black pudding, creamed leeks and juniper jus

SWEET POACHED PEAR

With a walnut, fennel and Stilton salad and walnut oil dressing

SEARED YELLOW FIN TUNA

With a carrot and pak choi salad, chilli, ginger and spring onion soy sauce

SEARED SADDLE OF VENISON

With fondant butternut squash, braised red cabbage, marinated grapes and Madeira jus

BREAST OF MAIZE FED CHICKEN

Wrapped in Parma ham with caramelised fennel, fine herb risotto and essence of red pepper

ESCALOPE OF CALVES LIVER

With red onion tart tatin, braised spinach and sauce of lime

SUPREME OF SEA BASS

With scallop, king prawn and dill ravioli and coriander and a saffron scented bouillabaisse

WILD MUSHROOM AND LEEK AUMONIERE

Served on a cassoulet of flageolet beans, chick peas and rosemary

STICKY TOFFEE PUDDING

With sticky toffee sauce and vanilla ice cream

WHITE CHOCOLATE AND BAILEYS PANNACOTTA

With a bitter chocolate sorbet

PEAR AND SAFFRON CREME BRULEE

With a cider apple jelly and almond biscuit

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

WESTCOUNTRY CHEESEBOARD

Entertainment – Music and dancing to the sounds of 'Steve King'

£35 per person non-residents

