

BLUE MANGO
CHRISTMAS MENU
1st-23rd December 2009
Everything served is made from our own kitchen.

Starter

Carrot & Orange Soup with Coriander & Cumin Seed Flatbread

Potted Partridge & Chestnut Terrine with Gherkins, Caper Berries & Spelt
Toasts

Smoked Salmon & Horseradish Sour Cream Blinis with Watercress Salad

Main

Free-Range Crediton Turkey Breast, Dried Cherry Apple Cornbread Stuffing
with Goose Fat Roasted Potatoes & Seasonal Vegetables

Venison Braised in Guinness & Port with Pickled Walnuts, Goose Fat Roasted
Potatoes & Seasonal Vegetables

Roast Pumpkin & Sage Socca with Chestnut & Pomegranate Sauce with Olive
Oil Roasted Potatoes & Seasonal Vegetables

Dessert

Individual Plum Pudding with Cornish Clotted Cream or Crème Fraiche

Fresh Lemon Syllabub with Ginger Snowflake Cookies

Passion Fruit Semi-Freddo with Fresh Lime Syrup

Coffee with Our own Turkish Delight

£26.50
Including VAT
Service left to you which goes to the staff as tips
& not to make up their wages

PLEASE NOTE: the Christmas menu is available for lunch & dinner from the dates stated above. Minimum booking is for 8 people. Maximum bookings are for 22. Any bookings taken for above 12 covers will be charged a service charge of 10%. This is to cover the extra organisation needed for a large group. Booking's taken for Saturday lunch would need to be booked in from 12pm & finish by 5pm. This is because we need to run our usual set menu from 7pm on Saturday evening.

A non-refundable charge of £5 per head will secure your booking & be deducted from your total bill.