

Turtley Corn Mill

March & April 2022

Celebration Menu

Starters

Aromatic shredded duck, coriander, spring onion, cucumber, toasted sesame seeds

Traditional prawn cocktail with buttered brown bread

Creamy mixed mushrooms with garlic and parsley served on brioche bread

Toasted rye bread with ricotta, smoked salmon, and dill

Main Courses

Roasted local cod fillet; a tomato-tapenade crust served with dauphinoise potatoes & salad

Sticky chilli pork belly with barbecue sauce; crisp lettuce, peanuts, shallots, and spring onions
finished with skinny fries

Smoked haddock fishcakes; popcorn prawns, lime mayonnaise, salad and skinny fries

Beef short ribs braised in a rich red wine sauce; creamy mash and seasonal vegetables

Vegetable Thai green curry; butternut squash, peppers, sweet corn and mangetout served with
jasmine rice, mango chutney and naan bread

Desserts

Pink grapefruit crème caramel served with a grapefruit and raspberry granita

Warm chocolate brownie with fudge and Salcombe Dairy vanilla ice cream

Pavlova with mango, passionfruit, and yoghurt cream

West Country cheeseboard with biscuits and chutney



Two courses £26.00 and three courses £33.00

To enjoy your party may we suggest that if you choose only two courses you all choose either starter & main or main & dessert. This avoids your guests having to watch others eat!

Please make sure you let us know about any dietary requirements when returning your pre-order which we will need at least seven days in advance. Thank-you.

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