



Killerton Kitchen Restaurant Christmas lunches 2013

Starters

Carrot and coriander soup
with homemade Clyston Mill bread

Pork terrine
with compote of seasonal fruits
and warm toast

Carpaccio of beetroot with
goats cheese & walnuts

Mains

Roast breast of West country turkey, pigs in blankets,
roast potatoes, fresh vegetables and pan gravy

Killerton Estate Freedom Food beef casserole
with herb dumplings and new potatoes

Baked butternut squash
with roast potatoes and seasonal vegetables
and a pine-nut and parsley sauce

Desserts

Homemade Killerton Christmas pudding
with a vanilla custard

Baked Ashclyst Organic Dairy rice pudding
with drunken fruits and spiced brandy syrup

Selection of Devon ice creams

Three courses £15:00 per person
Tea & Coffee £1.60 per person

To book a table please call 01392 881345. Reservations are not necessary but are advisable for tables of six guests or more, pre choices required seven days in advance.