



Welcome to..... Supper at Avon Mill

27th November 2009

To start

Traditional prawn cocktail served
with wholemeal bread and butter

Slow cooked onion and cider soup with gruyere toast

Sliced smoked duck with melon and pickled ginger

Main course

venison and juniper berry sausages with a red wine gravy
served with mashed potatoes and seasonal vegetables

Loín of pork stuffed with an apricot, shallot, pinenut
and sage stuffing served with dauphinoise potatoes
and seasonal vegetables

Aubergine, butternut squash and potato curry served
with fragrant rice, poppadoms and pickles

Desserts

Winter fruit compote with Greek yoghurt

Warm treacle tart with real custard

Barbars Vintage Cheddar, Sharpham brie, Cropwell Bishop stilton
with Devon chutney, celery, grapes and crackers

**** Coffee ****

Avon Mill blend served with a mint

2 courses with coffee £18.00

3 courses with coffee £22.00

