



BEACH HOUSE

RESTAURANT - WOOLACOMBE

www.beachhousewoolacombe.co.uk

MENU FOR DECEMBER 2021

STARTERS

Homemade soup of the day, warm crusty bread. £6

Pan-seared scallops, butternut squash purée, crispy chorizo, pumpkin seed pesto. £12

Mediterranean vegetable arancini, vegan mozzarella, tomato and basil ragu. £9

Home-smoked local venison carpaccio, pickled fennel, apple and tarragon salad. £9

Sizzling tiger prawns with brandy, chilli, garlic and paprika, warm crusty bread. £14

Devon crab claw, smoked salmon cocktail, guacamole, citrus leaves, lobster rouille. £12

MAINS

Roast turkey, chestnut stuffing, pigs in blankets, roast potatoes, seasonal vegetables. £13

Barbecue-rubbed baked aubergine, bubble and squeak, wild mushroom jus. £15

Venison casserole bourguignon, herb suet dumplings, creamed mashed potato. £15

Pan-fried Westcountry sirloin steak, roast tomato and mushroom, chunky chips. £22

Pan-fried fillet of bass, spiced lentils, fennel bhaji, honeyed yoghurt. £18

Linguine with tiger prawns and mussels, chilli garlic and white wine, rocket salad. £16

DESSERTS

Traditional Christmas pudding, brandy Crème Anglaise. £6

Triple chocolate brownie, clotted cream ice cream, warm chocolate sauce. £8

Selection of Westcountry and Normandy cheeses, assorted biscuits and chutneys. £8

Coffee, mince pies and clotted cream

Bookings only. Telephone Mazz on 07817 127916 or email: epicuriousdevon@gmail.com