

The FARMHOUSE

R E S T A U R A N T

CHRISTMAS MENU

2 course £24.99 / 3 course £29.99

TO START

PLOUGHMAN'S BOARD

(minimum 2 person)

British Pork Pie & Black Pudding Scotch egg, matured cheddar, piccalilli & apple served with toasted sourdough

SPICED SQUASH SOUP (v)(gf/vg available)

a real winter warmer with crunchy parmesan croutons, chilli, crispy sage & basil oil

FISHCAKES

flaked haddock & salmon with capers, lemon, dill & sweet chilli mayo

BAKED CAMEMBERT

(minimum 2 person)(v)(gf available)

with rosemary, garlic & honey, toasted ciabatta, dried cranberries & mixed nuts

MAINS

TURKEY ROAST

free range Turkey breast with roast spuds, honey glazed carrots & parsnips, pigs in blankets, pork & sage stuffing, seasonal greens, homemade yorkie & gravy

PORK BELLY

slow roasted outdoor reared Pork stuffed with fennel, chilli & herbs, creamy celeriac mash, caramelised apples, seasonal greens & homemade gravy

ROAST SALMON (gf)

in a creamy pea & mint sauce with braised baby gem, new potatoes & streaky bacon

NUT ROAST (v)(vg available)

herby quinoa, spiced mixed nuts, dried fruits & mushrooms served with roast spuds, honey glazed carrots & parsnips, seasonal greens, homemade yorkie & veggie gravy

DESSERTS

STICKY TOFFEE PUDDING

with sticky sauce & a choice of cream, ice cream or custard

CHRISTMAS PUD

A twist on the classic with spiced fruits, nuts & bourbon & a choice of cream, ice cream or custard

SALTED CARAMEL BROWNIE (gf)

Ultimate chocolate brownie topped with vanilla ice cream & orange zest

CHEESE BOARD

A selection of British cheeses with grapes, cracked pepper crackers & red onion chutney
(£2.5 supplement per person)