

# FESTIVE FARMERS MENU

£35 PER GUEST INCLUDING QUALITY CRACKER  
& TABLE DECORATIONS

A PRE ORDER IS REQUIRED - ALL GUESTS MUST ORDER FROM  
THE SAME MENU

V = Vegetarian, Ve = Vegan, GF = Gluten Free, GF\* Gluten Free Upon Request

## CANAPES

**A Selection of Christmas Canapes, 3 for each Guest!**

## STARTERS

**Winter Vegetable Soup & Crusty Bread (V, Ve, GF\*)**

**Smoked Salmon, Smoked Mackerel Pate, Crayfish Tails, Winter  
Slaw & Marie Rose Sauce (GF)**

**Venison & Port Pate, Beetroot Chutney & Toasted Brioche (GF\*)**

**Mediterranean Vegetable Tart,**

**Dressed Seasonal Leaves (V, Ve)**

## MAIN COURSE

**Turkey & Sirloin (GF\*)**

Roast Turkey Crown & Local Sirloin of Beef,  
Seasonal Stuffing, Roasted and Mashed Potatoes, Pigs in  
Blankets, Buttered Seasonal Vegetables,  
Yorkshire Pudding and Stock Reduction

**Surf & Turf (GF)**

½ Lobster Thermador & 6oz Fillet Steak (cooked medium)  
Runny Garlic Butter Pot, Winter Slaw, Green Beans  
& House Cut Chips  
(£5 supplement)

**Fisherman's Friend (GF)**

Pan Seared Spiced Salmon Fillet  
Seasonal Vegetables, Creamy mash, Lemon Butter Sauce

**Veggie Heaven (V, Ve)**

Wild Mushroom Gnocchi,  
Melting Cheese, Truffle Oil, Seasonal Vegetables

## DESSERT

**Christmas Pudding**

Brandy Butter & Cream

**Vanilla Cheesecake (GF)**

Ice Cream & Winter Berries

**Cheese Lovers (GF\*)**

Selection of local hand-picked cheeses, crackers

Grapes, Celery & Damson Jelly

**Christmas Mess (V, VE, GF)**

Goey Italian Meringue, Winter Berries & Chantilly Cream

**Christmas Cocktail**

Don't fancy a pudd? Try our 'sneaky snowball' to keep the night  
rolling along!