



Christmas Evening Menu

Friday 14th & Saturday 15th December

To Start

Beetroot & Gin Home Cured Salmon
served with cucumber pickle and a horseradish cream

Duck & Pork Terrine with Cranberries &
Pistachio Nuts
served with baby leaf salad, plum chutney and toasted
sourdough

Shallot Tarte Tatin
with crumbled goats cheese and rocket salad

Main Courses

Traditional Roast Turkey
with pigs in blankets, roast potatoes, parsnips and
homemade stuffing

Featherblade of Beef
braised in red wine and served with creamed parsnip
and garlic fried wild mushrooms

Beetroot and Butternut Squash Wellington
served with kale pesto and roast potatoes

Garlic & Herb Baked Cod
served with sauteed greens and a lemon hollandaise
sauce

All served with festive vegetables

Puddings

Chocolate & Hazelnut Tart
A dairy and gluten free chocolate tart
with a crunchy hazelnut base

Christmas Pudding
served with homemade brandy sauce, cream or ice
cream

Christmas Pavlova
with sugared cranberries and citrus slices

Black Forest Bakewell
served with cream or ice cream

2 courses £23 or 3 courses £28

**Booking essential. There will be a £10 non-refundable
deposit per person payable at time of booking**

Wines

175ml glass / per bottle

Sparkling

Ca Di Alte Prosecco Frizzante £6.99
200ml Bottle
Veneto, Italy

Ca Morlin Asolo Prosecco £26.99
750ml Bottle
Veneto, Italy

Champagne Devaux £39.99
France

White

Terra Franca Dry White £4.99 / £17.99
Vinho Regional Branco, Portugal

Tinpot Hut Sauvignon Blanc £21.99
Marlborough, New Zealand

Rose

Terra Franca Rose £4.99 / £17.99
Vinho Regional Rose, Portugal

Red

Terra Franca Fruity Red £4.99 / £17.99
Vinho Regional Tinto, Portugal

Bodega Renacer Malbec £19.99
Mendoza, Argentina

Izadi Rioja £23.99
Haro, Spain

Closerie de Vaudieu £32.99
Chateauneuf du Pape, France



Farleigh Road

FARM SHOP & CAFÉ