



Christmas Evening Menu

Friday 15th December

To Start

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

Chicken & Pistachio Terrine
served with baby leaf salad, mulled wine and plum
chutney and toasted sourdough

Homemade Gnocchi
with roasted butternut squash, browned butter and
crispy sage with toasted hazelnuts

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, Camembert & Spinach Wellington
served with honey roasted carrots and kale pesto

Pan Roasted Cod Loin
with a celeriac and spring onion rosti and a fresh
tomato, chorizo and caper sauce

All served with Festive vegetables

Puddings

Creamy Raspberry and Chocolate Pots
A dairy and gluten free chocolate and raspberry
pudding served with fresh berries

Christmas Pudding
served with homemade brandy sauce

Cranberry, Orange & Chocolate Pavlova

Amaretto Poached Pears
served with crushed amaretti biscuits and vanilla
bean ice cream

2 courses £20 or 3 courses £25

**Book before 30th November and get a
free glass of Prosecco on arrival**

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

Wines

175ml glass / per bottle

Sparkling

Ca Di Alte Prosecco Frizzante £5.99 / £19.99
Veneto, Italy

Champagne Devaux £39.99
France

White

Ca di Alte Pinot Grigio £4.99 / £17.99
IGT Veneto, Italy

Tinpot Hut Sauvignon Blanc £5.99 / £19.99
Marlborough, New Zealand

Rose

Chateaux Beaulieu £22.99
D'aix en Provence, France

Red

Ca di Alte Merlot £4.99 / £17.99
IGT Veneto, Italy

Bodega Renacer Malbec £5.99 / £19.99
Mendoza, Argentina

Izadi Rioja £23.99
Haro, Spain

Closerie de Vaudieu £32.99
Chateauneuf du Pape, France



Farleigh Road

FARM SHOP & CAFÉ