

Starters

Oyster Mushroom "Schnitzel"

Herbed chickpea "socca", Farmhouse Garden roasted baby beetroot, Berkswell, black garlic, parsley

Priors Hall Farm Pork Belly "Tonnato" **

Homegrown confit tomato & tarragon dressing, capers, rocket, celeriac crisps

Pan Roasted Orkney Scallops **

Tikka masala butter, pickled cucumber, coriander chutney, spiced crispy onion

Roasted Cauliflower, Onion & Cheddar Soup **

Smoked almonds, cheddar croûte

Mains

Pan Roasted Stone Bass **

Braised octopus & Veduja ragout, white beans, mojo verde, Jerusalem artichoke crisps

Poached & Roasted Norfolk Turkey **

Pistachio & cherry stuffed thigh, roast potatoes, maple glazed piccolo parsnips, mulled wine - braised red cabbage, smashed root vegetables, Brussel sprouts, pig in blanket, turkey gravy

Slow-Braised Beef Osso Buco

Cauliflower & parmesan mash, butter roasted cauliflower, heritage kale, gremolata, jus

Crispy Fried Celeriac, Truffled Gouda Cheese Terrine **

The Farmhouse Garden crown prince squash, pumpkin seed & garden herb pesto, candied pumpkin seeds

Desserts

The Farmhouse Christmas Pudding **

Dark rum & vanilla crème anglaise, candied pistachio, cherry compote, caramelised marzipan

70% Callebaut Warm Dark Chocolate Mousse **

Chocolate brownie & cookie crumb, mint & chocolate chip ice cream

Lime & Mango Posset **

Callebaut white chocolate crème, caramelised white chocolate crumb

The Farmhouse Cheese Board **

Quince membrillo, grapes, celery, crackers
(£10 supplement per person)

COFFEE & MINCE PIES

(**) dish can be altered to non-gluten containing ingredients.

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. A FULL ALLERGEN MENU IS AVAILABLE ON REQUEST.

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL BILLS.