

STARTERS

Soup of the Day

Pomegranate cured smoked Salmon
saffron fennel, cucumber & lemon cream cheese, pumpernickel bread, pomegranate molasses & keta caviar

Pheasant & Chicken Presse

caramel pear, truffle emulsion, pickled wild mushrooms, sourdough toast

BBQ Spiced Beetroot & Carrots

pumpkin puree, goats curd, hazelnut dukkha, Shiraz reduction

MAIN COURSE

Roasted Wood View Farm Turkey

Duck fat roast potatoes, roast carrots & parsnips, pigs in blankets, apricot & chestnut stuffing, bread sauce & poultry jus

Leek, Cheddar & Portobello Mushroom Wellington

Spinach, caramelised cauliflower & mushroom gravy

Chorizo crusted Cod

Saffron pomme puree, braised kale, lobster bisque, slow roasted cherry vine tomatoes and peppers

Slow cooked Beef Short-rib

carrot & tarragon crush, beef dripping cocotte potato, roasted parsnip, silver skin onion and pancetta jus

8oz Rump Steak, mini Caesar salad, Farmhouse chips

DESSERTS

Homemade Christmas Pudding

Bramley apple & blackberry compote, calvados custard

Farmhouse Cherry & Pear Trifle

mulled wine jelly, Victoria sponge, cinnamon custard, chantilly cream & almond crumble

Steamed Chocolate Sponge

warm chocolate sauce, cocoa nib & mint ice cream

Ginger bread & white Chocolate Cheesecake

orange curd & blood orange ice cream

CHEESE COURSE

£9pp supplement

Selection of French & British cheese with homemade crackers & chuntesy

COFFEE & PETIT FOURS