

The Farmhouse at Home

Easter Sunday



3 course Easter feast
(Sunday 4th April)

For the table

Farmhouse sourdough,
with salted butter



Brancaster Oysters served with
shallot vinegar & lemon
(+ £15 per ½ dozen
add £10 shucking knife)

Starters

Pressed ham hock
& parsley terrine,
celeriac & apple remoulade,
farmhouse piccalilli

Or

Chargrilled purple sprouting
broccoli & courgette salad.
Whipped feta, preserved lemon
& mint with puffed wild rice

Or

Duo of salmon
Beetroot cured gravlax,
crab & 'staithe smokehouse'
smoked salmon tartlet,
keta caviar, horseradish,
pickled cucumber

Mains

Tear & share
Lamb shoulder

slow-roasted for 14 hours
with lemon, garlic &
pomegranate

&

Fillet of Beef Wellington

(2 people minimum for both
of these options)



Mains

Woodview Farm Pork belly
slow roast sage & onion
stuffed & rolled
with crackling & apple sauce

Or

Butternut squash, wild
mushroom & stilton Wellington

All served with
roast potatoes, maple glazed
carrots, seasonal greens,
cauliflower cheese
& Yorkshire puddings



Dessert

Farmhouse White chocolate
cheesecake,
Sharrington farm raspberries,
raspberry & rose purée.

Coffee & Petit Fours

Cheese

Selection of British cheeses,
poppy seed crackers, red onion
chutney, quince jelly
+ £6 per person



Orders

Orders to be placed over email
reservations

@farmhouseatredcoats.co.uk

(we will call you back to take
payment and confirm)

3 course with Beef Wellington £55

3 course with Lamb shoulder £45

3 course with Vegetarian

Wellington £40

(per person)

Allergen information on request
as well as full Vegan options.



Farmhouse at Home Reviews

"The Roast of ALL roasts"

"Such a luxury to have a meal
from The Farmhouse prepared for
us to enjoy at home.

Delicious food (like having your
own private chef)

A transportive treat in
lockdown!"