



THE OLD FARMHOUSE

Christmas Menu 2020



Starters

Spiced Butternut Squash Soup (VG)(GF)
Served with warm bread and butter

Ham Hock Terrine (GF)
Served with toasted bread, butter and apple chutney

Seafood Cocktail (GF)
Prawns, Crab, langoustine, marie-rose sauce on a bed of lettuce, cucumber, tomato and peppers served with bread and butter

Creamy Garlic Mushrooms (GF)
Topped with cheese served with warm bread and butter

Main Course

Roast Turkey (GF)

Roast Beef (GF)

Vegan Roulade (VG)(GF)
Gluten free and vegan Cajun sweet potato roulade filled with vegan cream cheese, a sweet and spicy red pepper and red onion chutney

Mushroom & Brie Wellington (V)

All meals are served with roast potatoes, glazed carrots, honey roasted parsnips, savoy cabbage and bacon, pigs in blankets, Yorkshire pudding and gravy

Puddings

Christmas Pudding (GF)
Served with brandy sauce

Raspberry & White Chocolate Roulade
Served with cream

Salted Caramel Brownie (VG)(GF)
Served with ice cream

Trio Of Sorbet (VG)(GF)
Raspberry, Lemon and Mango sorbet with winterberries

*MINI MINCE PIES AND CRACKERS FOR ALL BOOKINGS
AVAILABLE 5th -23rd DECEMBER **

THREE COURSES £20

