

# F A R R I E R

# Christmas Menu

Set 3 Course Menu £50.00

#### **Starters**

Fajita Spiced Sweet Potato Soup (V) (GO) Crushed Nacho Topping Merlot. Romania

Parmesan Crusted Cod Cheeks

Crushed Garden Pea &

Citrus Mayonnaise

Pinot Grigio, Romania

Field Game Terrine (GO)

Toasted Brioche,

Mulled Bramley Apple Chutney

House Red, France

Wild Mushroom & Goats Cheese Cannelloni (V) Herbed Mature Cheddar Cream Negroamaro, Italy

## Mains

Served with vegetables & potatoes where appropriate

Golden Roast Turkey Crown (GO)

Garlic & Rosemary Roast Potatoes, Mash Potato, Pigs in Blankets, Cranberry & Chestnut Stuffing, Roast Pan Gravy

Cotes du Rhone, France

Boozy Braised Beef Brisket (GO)

Classic Bourguignon Garnish, Honey Roast Parsnips, Parsnip Crisp, Parsnip Mash Potato Malbec, Argentina

Seared Black Bream Fillet (GF)

Buttered Winter Greens, Tenderstem Broccoli, Clam & Cockle Meat, Buttered New Potatoes, Roast Garlic & White Wine Sauce Gavi di Gavi, Italy

Roast Butternut Squash Risotto (V) (GF) Baked Gourd, Toasted Seeds, Gorgonzola, Pecan Nuts & Sage

Chardonnay, Australia

### **Desserts**

Chocolate & Raspberry Scrap Heap (V) (GO)

Raspberry & Coconut Truffle, Raspberry Sorbet, Chocolate Textures

10 Year Tawny Port, Portugal

Lemon Crème Brulee (V)

Orange Wafer, Vanilla Ice Cream, Forest Fruit Brioche

Monbazillac. France

Vacherin (V) (GO)

Layers of White Chocolate & Meringue with Passionfruit & Pistachio Monbazillac, France

Traditional Christmas Pudding (V)

Brandy Sauce

10 Year Tawny Port, Portugal

Selection of
British &
Continental
Cheeses
£4.99 Supplement
per person

Wine Pairing

The Farrier is proud to offer the opportunity to enjoy a Sommelier-Selected paired wine with each course.
£20.00 for a three-course pairing