

Xmas @ The Farrier - The Saddle Room Christmas Menu

*Please State any Allergies & Dietary requirements at the time of ordering.
Although all care is taken to prevent cross contamination, The Farrier Kitchen does use ingredient some diners may be allergic to.
Thank you.*

Starters

Lightly Spiced Butternut Soup (V) (GF)

Toasted Seed, Herbed Crème Fraiche

Crispy North Sea Cod Cheek

Asian Salad & Katsu Dipping Sauce

Pressed Local Game Terrine (GO)

Toasted Brioche, Truffle Ketchup & Pickled Vegetables

Whipped Goats Cheese Bruschetta (V)

Honey Roast Figs, Tapenade, Fine Herbs & Pickled Onion

Mains

Served with Vegetables and Potatoes where Appropriate

Golden Roast Crown of Norfolk Turkey (GO)

*Garlic & Rosemary Roast Potatoes, Mash Potatoes, Pigs in Blankets, Cranberry & Herb Stuffing,
Roast Pan Gravy*

Slow Braised Yorkshire Beef Feather Blade

Rocket Pesto, Caremalised Onion, Smoked Butter Mash Potato, Ale Braised Gravy

Pan Roast Salmon Loin (GO)

Kiln Roast Salmon Croquet, Buttered Winter Greens, Horseradish Bearnaise, Caviar

Roast Chestnut & Portobello Wellington (V)

Melting Manchego Centre, Saffron Potatoes Girolles, Onions, Spinach, Red Current & Sherry Sauce

Desserts

Red Velvet (V) (GF)

A Scrap Heap of White & Dark Chocolate with Cherries

Key Lime Pie (V)

Raspberries, Cream & Cuba Libre

Vacherin (V) (GO)

Layers of White Chocolate & Meringue with Passionfruit & Pistachio

Traditional Christmas Pudding (V)

Brandy Sauce

Selection of British & Continental Cheeses - £3.50 Supplement per person

Set 3 Course Menu £39.50 Per Person

(Menu Subject to Change)