



T H E  
F A R R I E R

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# Christmas Menu

Set 3 Course Menu £46.50

## Starters

Spiced Sweet Potato Soup (V)  
(GF)

*Almond Granola Topping &  
Warm Bread Roll*

Crispy Cod Cheeks

*Chorizo Boston Beans &  
Herb Salad*

Smooth Duck Liver Pate

*Ciabatta Croutons,  
Preserved Tomato, Caper Berries,  
Pickled Onion, Gherkins*

Goats Cheese & Horse Radish  
Croquette (V)

*Burnt Garlic Aioli,  
Pickle Apple Puree & Apple Salad*

## 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*

Boozy Braised Beef Brisket (GO)

*Smoked Butter Mash Potato, Beer Braised Shallot,  
Gremolata Dressing, Braised Juice Gravy*

Pan Fried Stone Bass (GF)

*Wilted Spinach, Samphire & Pea, Cockle & Clam Meat,  
Split Watercress Sauce, Buttered New Potatoes*

Cranberry & Macadamia Nut Roast Wellington (V)

*Buttered Heritage Kales, Roast Broccoli,  
Cranberry Cumberland Sauce, Chive Pomme Puree*

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## Desserts

Rum Truffle (V)

*Pear Gel, and Caramel Swirl Ice Cream*

Brulee Egg Custard Tart (V)

*Elements of Lemon & Mandarin "Trifle"*

Vacherin (V) (GO)

*Layers of White Chocolate & Meringue with Passionfruit & Pistachio*

Traditional Christmas Pudding (V)

*Brandy Sauce*

Selection of  
British &  
Continental  
Cheeses

£4.99 Supplement  
per person

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Menu subject to change. 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.

(GF) Gluten Free (GO) Gluten Free Option Available (V) Vegetarian

This menu is available for parties of 6 people and above