

# F A R R I E R

## Christmas Menu Set 3 Course Menu £46.50

#### **Starters**

Roast Butternut Soup (V) (GO)

Coriander Yoghurt &

Seed Granola

Bin no. 10 - Pinot Grigio

Salmon Trio Bruschetta (GO)

Moussed Oak Roast Salmon, Gravlax, Salmon Caviar, Wasabi Mayonnaise, Ciabatta Crouton

Bin no. 9 - House White

Pulled Pork Scrumpet

Parmesan & Herb Crust, Homemade Brown Sauce, Preserved Tomato & Herb Salad

Bin no. 20 - House Red

Gorgonzola Orzotto (V)

Baked & Pickled Beetroot, Roast Hazelnut Crumble

Bin no. 21 - Merlot

### 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

Bin no. 25 - Cotes du Rhone

Boozy Braised Beef Brisket

Cheese Champ Potatoes, Roast Roots, Pickled Red Onion, Braise Pan Gravy

Bin no. 23 - Shiraz

Fillet of Seabass (GF)

Smoked Haddock & Clam Cullen Skink, Saffron Potatoes, Tarragon Infused Oil

Bin no. 13 - Gavi di Gavi

Winter Vegetable Ratatouille (V)
Garlic & Herb Rosti, Rocket & Almond Picada,
Crispy Fried Cambozola

Bin no. 22 - Negroamaro

#### **Desserts**

Chocolate Orange (V) (GO)

Textures of Chocolate & Cointreau, Blood Orange Ice-Cream

Bin no. 39 - 10 Year Tawny Port

Coconut Panna Cotta (GO)

Mango & Pineapple Salsa, Pina Colada Shot

Bin no. 36 - Monbazillac

Vacherin (V) (GO)

Layers of White Chocolate & Meringue with Passionfruit & Pistachio

Bin no. 36 - Monbazillac

Traditional Christmas Pudding (V) *Brandy Sauce* 

Bin no. 39 - 10 Year Tawny Port

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.

£14.00 for a two-course pairing