



TUDOR
FARMHOUSE

FESTIVE MENU

2 Courses £30

3 Courses £40

Starters

Cranberry Cured Trout, Celeriac, Apple, Herb Salad

Mushroom Soup, Pickled Mushrooms, Thyme Croutons **Vg**

Smoked Duck Breast, Beetroot, Chicory, Candied Walnuts

Main Courses

Roast Turkey, Cranberry & Sage Stuffing, Traditional Trimmings

Roasted Salt Cod, Braised Leeks, Herb Pesto Mash, Vegetable Fricassee, Fish Cream

Salt Baked Celeriac, Spiced Aubergine, Miso Glaze Onions, Charred Sprouts **Vg**

Desserts

Christmas Pudding, Spiced Fruit Compote, Brandy Sauce

Spiced Rice Pudding, Clementine, Pear & Ginger Sorbet, Granola **Vg**

Artisan Cheese, Savoury Crackers, Celery, Grapes, Pear & Ginger Chutney

Pot of Tea or Cafetiere of Coffee & Mini Mince Pies

Please let us know if you have any allergies or dietary requirements.
All our fish is line caught and in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Service charge is not included.