



TUDOR
FARMHOUSE

CHRISTMAS DAY LUNCH

Canapés

Gougère, Cheddar Cheese Custard

Parmesan Sable, Fromage blanc

Trealy Farm Venison Bresaola

Starters

Roast Beetroots, Goats Cheese Mousse, Linseed Tuile, Endive, Aged Balsamic V

Guinea Fowl Ballantine, Truffled Baby Leek, White Onion Puree, Ale Gel, Burnt Onion Ash

Seared Scallops, Sweetcorn Puree, Popcorn Shoots, Torched Corn Riblets, Sweetcorn Salsa

Ham Hock and Parsley Terrine, Pickled Walnut Puree, Celeriac Remoulade, Herb Salad

Mains

Roast Turkey, Cranberry & Apricot Stuffing, Pig in blanket, Roast Potatoes, Sauteed Sprouts & Chestnuts

Venison Haunch, Medjool Dates, Braised Red Cabbage, Candied Walnuts, Dougals Fir Oil, Pickled Blackberries, Lovage Emulsion

Miso Cod, Cauliflower, Coastal Herbs, Parsley Oil, Pickled Shiitake Mushrooms

Cranberry Nut Roast, Spiced Gravy, Sauteed Sprouts, Roast Potatoes, Braised Red Cabbage Vg

Desserts

Christmas Pudding, Brandy Ice Cream, Clementine Compote

Mulled Wine Trifle, Sherry Cream, Toasted Almonds

Chocolate Delice, Sour Cherry Puree, Milk Sorbet, Aerated Chocolate

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

Coffee & Petit Fours

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.