



TUDOR
FARMHOUSE

FESTIVE MENU

2 Courses £29.50

3 Courses £35.50

Available Monday to Friday lunch and Sunday to Thursday evenings

Starters

Sloe Gin Cured Salmon, Dill, Avocado Emulsion, Chicory, Fennel & Orange Salad

Jerusalem Artichoke Velouté, Crispy Skins, Truffle V

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

Main Courses

Roast Turkey, Cranberry & Sage Stuffing, Traditional Trimmings

Poached Chalk Stream Trout, Braised Fennel, Broccoli Puree, Bisque Butter

Wild Mushroom Risotto, Mushroom Ketchup, Pickled Shimeji, Aged Parmesan, Toasted Yeast Flakes V

Desserts

Traditional Christmas Pudding, Brandy Sauce

Mulled Wine Trifle, Sherry Cream, Flaked Almonds

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.