TUDOR FARMHOUSE

FESTIVE MENU

Available Monday to Friday lunch and Sunday to Thursday evenings at a set price of 2 Courses £29.50; 3 Courses £35.50 (including tea & coffee)

Starters

Sloe Gin Cured Salmon, Dill, Avocado Emulsion, Chicory, Fennel & Orange Salad — £10

Jerusalem Artichoke Velouté, Crispy Skins, Truffle **Vg** — £8

Ham Hock and Parsley Terrine, Pickled Walnut Purée, Celeriac Remoulade, Herb Salad — £9

Main Courses

Poached Chalk Stream Trout, Braised Fennel, Broccoli Puree, Bisque Butter — £22

Wild Mushroom Risotto, Mushroom Ketchup, Pickled Shimeji, Aged Parmesan, Yeast Flakes **V** — £19

Roast Turkey, Cranberry & Sage Stuffing, Traditional Trimmings — £24

Side Dishes £5.25

Skin On Fries
Sautéed Sprouts
Buttered New Potatoes
Braised Red Cabbage
Howley Honey Roasted Roots
Mini Loaf of Stout Bread & Cod Roe

Desserts

Mulled Wine Trifle, Sherry Cream, Flaked Almonds — £8

Traditional Christmas Pudding, Brandy Sauce — £8

Artisan Cheese (3 pieces), Savoury Biscuits, Celery, Pear & Ginger Chutney — £12

Coffee and Petits Fours — £4.75

A full of list of allergens is available on request. 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. Meat is cooked medium-rare unless otherwise requested..

A 10% discretionary service charge will be added to your bill. All service charges and gratuities are equally divided amongst all staff based on the hours they work.