



TUDOR
FARMHOUSE

2 OR 3 COURSE LUNCH MENU

TWO COURSES £25

THREE COURSES £30

STARTERS

White onion soup, duck egg, smoked prune, granola

Confit duck leg ragu, cep velouté, crispy duck skin

River Severn smoked eel, white onion, watercress

MAINS

Roast turkey, braised red cabbage, sage and onion stuffing, roasted root vegetables, roast potatoes, turkey gravy

Roasted Cornish pollock, smoked bacon, apple & ginger purée, pak choi, ginger & vanilla jus

Cauliflower roasted with seaweed, caper purée, pickled shallot

Sundays only: Roast longhorn rump of beef, Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables

DESSERTS

Artisan cheese board, celery, grapes, savoury biscuits

Home made Christmas pudding, Somerset cider brandy custard, hazelnuts, clotted cream

Dark chocolate tart, confit orange sorbet, Grand Marnier Chantilly

Coffee or tea with home-made petits fours