

AND FESTIVE WISHES TO ONE AND ALL THIS CHRISTMAS

Festive Party Menu

STARTER

CELERIAC & APPLE SOUP served with Vegetable Crisps and Cavendish Bakers Bread (v)

DUO OF CURED FISH Smoked Trout Pate & Beetroot Cured Salmon with Root Vegetable Salad & Thyme Crackers

CHICKEN LIVER PATE Served with Cranberry & Orange Chutney and Multi Seeded Bread

PUMPKIN, GOATS CHEESE AND FIG TART with Fig Chutney, Watercress Salad & Sesame Seed Dressing (v)

BLACK PUDDING & CHEDDAR HASH BROWNS with Caramelised Pear & Walnut Salad

THREE NUT & WILD MUSHROOM TERRINE served with Apricot & Raisin Compote and Toasted Bread (vg)

MAIN COURSE

ROASTED VINE CROSS FARM TURKEY served With Pigs In Blankets, Cranberry & Chestnut Stuffing, Duck Fat Roast Potatoes, Cranberry Sauce, Bread Sauce And Gravy

BRAISED FEATHER BLADE OF BEEF with Bubble and Squeak & Red Wine Gravy

SPICED LENTIL & VEGETABLE NUT ROAST with Roast Potatoes and Gravy (v)

PAN SEARED CONFIT DUCK LEG served with Smoked Mash, Pickled Savoy Cabbage and a Spiced Orange & Cranberry Sauce

BAKED COD LOIN served with Braised Fennel, Smoked Pancetta, Chorizo & New Potatoes with a Tomato Cream Sauce

BUTTERNUT SQUASH & BEETROOT FILO PARCELS with Carrot Puree (vg)

All Main Courses Will Be Served With Braised Red Cabbage, Roasted Parsnips, Brussel Sprouts Pan Fried With British Bacon Lardons, And Buttered Carrots.

DESSERT

BAILEYS CRÈME CARAMEL served with Honey Sponge, Coffee Meringue & Candied Walnuts

WHITE CHOCOLATE & CRANBERRY BREAD AND BUTTER PUDDING with Custard

CHRISTMAS PUDDING Served With Brandy Sauce

ORANGE PARFAIT with Dark Chocolate & Orange Ganache, Orange Jelly and Chocolate Orange Shard

LEMON MERINGUE PIE with Shortbread Crumb, Candied Lemon and Lemon Sorbet

A SELECTION OF FINE ENGLISH CHEESES served With Crackers And A Grape And Brambly Apple Chutney

Party Nights

Friday 7th, Saturday 8th, Friday 14th, Saturday 15th, Friday 21st and Saturday 22nd December

2 COURSES - £21.95PP | 3 COURSES - £26.95PP | PARTY NIGHTS £31.95PP

TO BOOK Please call us on 01323 766049 or email enquiries@farmfridaystreet.com

EAT, DRINK AND BE MERRY | EAT, DRINK AND BE MERRY

We require a £10 per head on booking.
All tables need to preorder at least 10 days in advance.
We do not include a service charge to your bill unless you are a table of 6 or more in which case a discretionary 12.5% will be added to your bill.
100% of the tips leave are distributed amongst the crew.