

THE FARMER'S *Mistress*

LOCAL | SEASONAL | DELICIOUS

Christmas Lunch & Dinner 2024

Celebrate the festive season in style with us in our beautiful space with festive decor
Available from 2nd December, Mon - Sun (Minimum 6 guests)

GOLD PACKAGE

Sparkling on arrival, 5 courses and a glass of house wine £65pp

SILVER PACKAGE

3 courses and a glass of house wine £52.5pp

TASTERS

WILD MUSHROOM dirty yolk, grilled sourdough, truffle

BRUSSEL SPROUTS whipped goats cheese, pink lady, walnut ve | gf

PORK BON BON apple puree, crispy skin

STARTER

SMOKED SALMON MOUSSE avocado, burnt cucumber, caviar, borage, rye crisps

BAKED CELERIAC AND APPLE SOUP oat fraiche, chestnuts, grilled sourdough ve

CHICKEN LIVER PARFAIT pickled cherries, sourdough crisp, watercress oil

CRISPY BRIE fig jam, candied walnut, torched figs, aged balsamic

MAINS

DRY AGED BEEF WELLINGTON (£4 supplement) *

HERITAGE SQUASH WELLINGTON ve *

TURKEY BREAST *

PAN FRIED TROUT lemon & herb crushed potatoes, champagne beurre blanc, tarragon

* served with duck fat roast potatoes, braised red cabbage, carrot & swede, sprouts & toasted chestnut's, wilted greens, red wine gravy. (ve is rosemary roasted potatoes)

PALATE CLEANSE

ENGLISH SPARKLING GRANITA

DESSERT

APPLE & PEAR CRUMBLE toasted ginger & cinnamon, vanilla 'custard' ve

CHOCOLATE ORANGE TORTE orange sorbet gf

SALTED CARAMEL STICKY TOFFEE honeycomb ice cream

TORCHED XMAS PUDDING brandy cream

ENGLISH CHEESE fm chutney, crackers, frozen grapes (£6 supplement pp)

Allergens – Please inform us if you are allergic to any food items.
We cannot guarantee the absence of allergens in our dishes due to our kitchen containing these items.

gf = gluten free | ve = vegan

A 12.5% Service Charge will be applied to each bill



