

THE FARMER'S

Mistress

LOCAL | SEASONAL | DELICIOUS

Christmas Menu 2023

GOLD PACKAGE

Choice of two tasters, English Sparkling on arrival, 5 courses and ½ bottle of house wine £80pp

SILVER PACKAGE

3 courses and ½ bottle of house wine £65pp

TASTERS

Wild mushroom, dirty yolk, grilled sourdough, truffle
Brussel sprout, 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)
Venison carpaccio, confit yolk, pickled beetroot, parmesan crisp, watercress oil (gf)
Twice baked kirkhams cheddar soufflé, beetroot chutney, pickled walnuts, hot honey (gf)

MAINS

Dry Aged Beef Wellington (£5 SUPP)
Nut Roast Wellington (ve)
Turkey Breast
* 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)
Pan fried trout, lemon & herb crushed potatoes, champagne beurre blanc, tarragon

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 (supp £6 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