



TUDOR
FARMHOUSE

Boxing Day Menu

Flight Of 6 Matched Wines: £35

Canapés (Chicken Liver Parfait, Onion Chutney, Toasted Brioche; Beer Battered Cod, Tartare Sauce, Lemon; Wild Mushroom Arancini, Truffle Mayo)

Crémant de Limoux Brut Cuvée Sélection NV (Philippe Collin)

Rosemary Goats Cheese Mousse, Salt Baked Beetroot, Pickled Beetroot, Granary Cracker

Royal Tokaji “The Oddity” Dry Furmint 2018

Poached and Torched Salmon, White Crab, Kohlrabi, Parsley

Carte Blanche Picpoul de Pinet (Domaine de Castelnaud) 2020

Aged Sirloin of Beef, Braised Jacob’s Ladder, Celeriac Dauphinoise, Charred Onion

Yealands Estate Winemaker’s Reserve Pinot Noir 2016

Glazed Lemon Tart, Spiced Berry Compote

Mt Horrocks Cordon Cut Riesling 2018

Artisan Cheese, Savoury Biscuits, Celery, Pear & Ginger Chutney

Château Filhot, Sauternes, 2015

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. Service charge is not included.