



TUDOR
FARMHOUSE

CHRISTMAS DAY LUNCH

Canapés

Smoked Salmon & Dill Cream Cheese Roulade, Granary Croutons

Ham Hock Terrine, Apple, Chicory

Winter Vegetable Croquette, Beetroot Relish

Starters

Spiced Swede Soup, Pumpkin Seed & Parsley Pesto **Vg**

Stuffer Ballotine of Guinea Fowl, Crispy Black Pudding, Pear & Walnut Chutney, Crisp Bread

Pickled Mackerel, Artichoke, Hazelnut, Apple, Truffle

Mains

Roast Turkey, Cranberry, Chestnut & Sage stuffing, Traditional Trimmings

Aged Sirloin of Beef, Truffle & Thyme Potato Rosti, Braised Carrot, Charred Onion, Yorkshire Pudding, Beef & Thyme Sauce

Salted & Roasted Cod, Salsify, Potato Terrine, Wild Mushrooms, Turnips, Red Wine Sauce

Roasted Celeriac Wellington, Spiced Lentils, Baby Beetroot, Charred Tenderstem, Red Wine Sauce

Nut roast, Mushroom Gravy, Festive Trimmings **Vg**

Desserts

Christmas Pudding, Cranberry, Brandy Ice Cream

Spiced Apple Tart, Calvados Caramel, Chestnut Ice-Cream

Chocolate Mousse, Clementine, Candied Brazil Nuts, Tuile **Vg**

Artisan Cheese, Savoury Crackers, Celery, Grapes, Pear & Ginger Chutney

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.