

THE
FARRIER

Christmas Menu

Set 3 Course Menu £50.00

Starters

Roast Butternut Squash Soup (V) (GO)

*Toasted Seeds & Olive Oil
Merlot, Romania*

Beetroot Cured Salmon Loin (GF)

*Kiln Roast Salmon Mouse, Salmon
Caviar, Citrus Mayonnaise, Pickled
Fennel
Pinot Grigio, Romania*

Field Game Terrine (GO)

*Toasted Brioche,
Mulled Bramley Apple Chutney
House Red, France*

Wild Mushroom & Goats Cheese Cannelloni (V)

*Herbed Mature Cheddar Cream
Negroamaro, Italy*

Mains

Served with vegetables & potatoes where appropriate

Golden Roast Turkey Crown (GO)

*Garlic & Rosemary Roast Potatoes, Mash Potato,
Pigs in Blankets, Cranberry & Chestnut Stuffing,
Roast Pan Gravy
Cotes du Rhone, France*

Boozy Braised Beef Brisket (GO)

*Classic Bourguignon Garnish, Honey Roast Parsnips,
Parsnip Crisp, Parsnip Mash Potato
Malbec, Argentina*

Butter Baked Swordfish Steak (GF)

*Buttered Winter Greens, Tenderstem Broccoli,
Clam & Cockle Meat, Buttered New Potatoes,
Roast Garlic & White Wine Sauce
Gavi di Gavi, Italy*

Wild Mushroom Ravioli (V) (GF)

*Black Truffle & Mature Cheddar Cream Sauce, Crushed Hazelnuts,
Sautée Wild Mushrooms
Chardonnay, Australia*

Desserts

‘Tonys Chocolate Orange’ (GO)

*Cointreau Truffle, Mandarin Jelly, Grand Marnier Syrup & Bitter Orange
Ice Cream
10 Year Tawny Port, Portugal*

‘Key Lime Pie Cheesecake’

*Lemon Tart Ice Cream & Shortbread
Chateau Villefranche, Sauternes*

Vacherin (V) (GO)

*Layers of White Chocolate & Meringue with Passionfruit & Pistachio
Chateau Villefranche, Sauternes*

Traditional Christmas Pudding (V)

*Vanilla Ice Cream & Brandy Sauce
10 Year Tawny Port, Portugal*

Selection of British & Continental Cheeses

**£4.99 Supplement
per person**
instead of a dessert

Wine Pairing

*The Farrier is proud to
offer the opportunity to
enjoy a Sommelier-Selected
paired wine with each
course.*

**£23.00 for a three-course
pairing**

Menu subject to change. Please State any Allergies & Dietary requirements at the time of ordering.

Although all care is taken to prevent cross contamination, The Farrier Kitchen does use ingredient some diners may be allergic to.

(GF) Gluten Free (GO) Gluten Free Option Available (V) Vegetarian

This menu is available for parties of 6 people and above



T H E
F A R R I E R

Christmas Menu

Dairy Free

Set 3 Course Menu £50.00

Starters

Roast Butternut Squash Soup

(V) (GO)

Toasted Seeds & Olive Oil

Merlot, Romania

Beetroot Cured Salmon Loin

(GF)

Kiln Roast Salmon, Salmon Caviar,

Citrus Mayonnaise, Pickled Fennel

Pinot Grigio, Romania

Field Game Terrine (GO)

Toasted Wholegrain,

Mulled Bramley Apple Chutney

House Red, France

Wild Mushroom Cannelloni (V)

Tomato Sauce

Negroamaro, Italy

Mains

Served with vegetables & potatoes where appropriate

Golden Roast Turkey Crown (GO)

Garlic & Rosemary Roast Potatoes, Mash Potato,

Pigs in Blankets, Cranberry & Chestnut Stuffing,

Roast Pan Gravy

Cotes du Rhone, France

Boozy Braised Beef Brisket (GO)

Classic Bourguignon Garnish, Honey Roast Parsnips,

Parsnip Crisp, Parsnip Mash Potato

Malbec, Argentina

Butter Baked Swordfish Steak (GF)

Winter Greens, Tenderstem Broccoli,

Clam & Cockle Meat, Herbed New Potatoes, Marinara Sauce

Gavi di Gavi, Italy

Roast Butternut Squash Risotto (V) (GF)

Baked Gourd, Toasted Seeds, Pecan Nuts & Sage

Chardonnay, Australia

Desserts

Dark Chocolate Mousse

Raspberry Sorbet

10 Year Tawny Port, Portugal

Iced Vanilla Soya Milk

Maple Baked Oats, Banana, Golden Syrup

Chateau Villefranche, Sauternes

Milk Chocolate

Passion Sorbet, Strawberries

Chateau Villefranche, Sauternes

Traditional Christmas Pudding (V)

Brandy Sauce

10 Year Tawny Port, Portugal

Wine Pairing

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