



# FARRIERS ARMS

FOUNDED 1606

## Festive Set Menu 2021

**2 courses £24pp or 3 courses £30pp**

(£10pp deposit required to secure table)

### Starters

Carrot, star anise and stem ginger soup, candied carrot, homemade bread (ve) **G**

Smoked mackerel and apple pate, celeriac & horseradish remoulade, rose pepper pickled cucumber, bread crisp **M, F, E**

Mixed game, wild mushroom and bacon terrine, beetroot and rosemary bonbon **SD, M, E**

Mulled wine pear, shallot and sage tart tatin, salted walnut glass (v) **M, SD, E, G**

### Mains

Butter-roasted turkey, glazed pigs in blankets, pancetta and cranberry stuffing,  
rosemary and garlic roasted potatoes, and a rich jus **M,SD,G,E**

Hake fillet, fondant potato, braised fennel, scallop velouté, fish crackling **M,SD, Mol, F**

Blade of beef cooked in Farriers Christmas ale, wild mushroom and wholegrain mustard dumpling, crispy kale **M, SD**

Butternut, truffle and sage arancini, charred pickled onions, pumpkin puree, red chard (v) **M, E**

*All served with seasonal vegetables*

### Desserts

Traditional Christmas pudding, served with spiced crème anglaise, brandy butter snap **M,N,SD,G,E**

Dark chocolate pavlova, orange gel, pomegranate and thyme **M,E**

Spiced egg custard tart, caramelised chestnut dust, clotted cream ice cream **G,E, M, N**

Festive cheese board with crackers, mixed fruit chutney, apple and grapes **M,SD,G, E** (£2 suppl.)

### To Finish

Coffee & mini mince pies **M,E,G,N**

Allergen Key: **N**uts **G**luten **M**ilk **S**oy **M**ustard **M**olluscs **E**gg **C**elery **F**ish **C**rustaceans **SS** Sesame Seeds **SD** Sodium Dioxide