



FARRIERS ARMS

FOUNDED 1606

Christmas Day Lunch 2021 £80pp (£40pp child)

Starters

Celeriac velouté, crispy apple, seared scallop, salmon caviar **M, Mo, F**

Seared quail breast, quail scotch egg, burnt onion and black pudding dust, parsnip purée **E, SD, M**

Pink peppercorn and elderflower gin cured mackerel, bitter lemon granita, courgette and shallot tartare, wild rocket **F, SD**

White truffle and black pepper gnocchi, artichoke and vanilla purée, chestnut tuile (v) **M, E, G**

Mains

'Three-bird Roast'

Turkey, duck and pigeon plaited with smoked bacon, slow roasted in butter, with pigs in blankets, chestnut and cranberry stuffing, roasted parsnip purée, herb roasted potatoes and a rich jus **M, N, SD, G, E**

Red wine, juniper and herb-marinated venison, roast vegetable dauphinoise, braised red cabbage, dark chocolate jus **M, SD**

Madras-infused monkfish, crab, lime and coriander cake, pickled lime, red chard, rocket oil **F, Cr, M, G, E**

Wild mushroom, chestnut and goats' cheese Pithivier, sweet potato fondant, cranberry gel (v) **E, G, M**

Desserts

Brandy infused Christmas pudding served with sweet-spiced crème anglaise and candied orange **M, N, SD, G, E**

Chocolate, marsala and coffee torte, macadamia brittle, milk sorbet **M, E, SD, N**

Mulled wine pear and sultana pudding, vanilla spiced foam **G, E, M, SD**

Festive cheese board with Lavash crackers, spiced chutney and caramelised walnuts **M, SD, G, N, E**

To Finish

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