

# Christmas day 2018 at the Old Farmhouse

Glass of prosecco or orange juice on arrival

## Starters

**Carrot and parsnip soup (V)(GF)**

*Garnished with double cream, vegetable crisps and served with warm bread*

**Pan seared Duck breast (GF)**

*Served pink with a plum sauce and watercress*

**Seafood cocktail (GF)**

*Crab meat, crayfish, prawns & langoustine on a bed of lettuce, Marie rose sauce, warm bread and butter*

**Grilled goats cheese (V)(GF)**

*Served with poached pear and toasted walnuts*

## Mains

**The Old Farmhouse Christmas day banquet (GF)**

*Slow roasted topside of beef, traditional roast Turkey, rosemary leg of Lamb or nut roast (V)*

*All served with honey roasted parsnips, walnut and bacon sprouts, glazed carrots, braised red cabbage, cauliflower cheese, stuffing, Yorkshire pudding, pig in blanket, roast potatoes and gravy*

**Homemade spinach and ricotta ravioli (V)(GF)**

*Served in a tomato and red pepper sauce topped with watercress*

**Sea bass fillets (GF)**

*Pan seared sea bass fillets crushed potatoes and a pineapple and chilli salsa*

## Desserts

**Triple chocolate cheesecake (GF)**

*Served with fresh double cream and a champagne chocolate sauce*

**Trio of Marshfield ice cream (GF)**

*A selection of Marshfield ice cream drizzled with coulis*

**Traditional Christmas pudding (GF)**

*Served with brandy custard*

**Black forest torte**

*Served with fresh berries and coulis*

**Cheeseboard (GF)**

*Three cheeses, grapes, apple and biscuits*

**Followed by coffee or tea and mince pies**

**Tuesday the 25<sup>th</sup> of December £58.95 per head**

**T&C'S apply see reverse for details**



