The Old Farmhouse

Christmas Menu

Starters

Hand-Breaded Brie (GF)(V)
Brie coated in a crisp panko crumb, accompanied by cranberry compote and pea shoots.

Butternut & Sage Soup (GF)(VE)
A warming butternut squash and sage soup, served with a warm baguette and butter.

Ham Hock Terrine (GF)
A classic ham hock terrine, served with a spiced pear chutney and toasted bread.

Salmon Fish Cake (GF)
Homemade salmon fish cake served with a red pepper mayonnaise and salad garnish

Mains

Choose from

12-Hour Slow-Roasted Silverside Beef (GF)

Slow-Cooked Turkey Breast (GF)

Smoky Bean & Tomato Tart (GF)(VE)
A savoury tart filled with smoky beans and tomato, full of warming, robust flavours.

Mushroom & Chestnut Wellington (VE)
A rich mushroom and chestnut filling wrapped in crisp, golden pastry.

All served with Roasted potatoes, glazed carrots, honey roast parsnips, button sprouts, braised red cabbage, Yorkshire pudding, stuffing and homemade gravy.

(Beef and Turkey also served with pigs and blankets)

Oven-Roasted Sea Bass Fillet (GF)
Oven-roasted sea bass fillet served with sautéed potatoes, roasted asparagus and a creamy Champagne sauce.

Desserts

Traditional Christmas Pudding (GF)(VE)
A rich, traditional Christmas pudding packed with festive fruits and warming spices, served with a warming brandy sauce.

Trip of Sorbets (GF)(VE)
Raspberry, lemon and mango sorbets, topped with a berry compote

Lemon Cheesecake (GF)(VE)
A light and zesty lemon cheesecake with a smooth, creamy filling and a crisp biscuit base.

Tripple Chocolate Brownie (GF)(VE)
Handmade tripple chocolate brownie served warm with vanilla ice cream and chocolate sauce

2 COURSES £30 **3 COURSES £35**

Crackers and mini mince pies included

Deposit & pre-order required

Available 23rd November – 23rd December 2026