

# THE FARMER'S WINTER SELECTION

4<sup>th</sup> December – 20<sup>th</sup> December 2020

Three courses served with an Apple & Spiced Jasmine Martini

35 per guest



## Starters

**Classic French onion soup**  
with Gruyère cheese and  
warm baguette

**Crispy duck salad**  
Warm marinated crispy  
French duck with plum  
dressing, grapefruit, pine  
nuts and shallots

**Baby spinach, walnut  
and goat's cheese salad**  
dressed with honey  
balsamic v

## Market Specials

**Moules frites**  
Mussels cooked with garlic,  
parsley and white wine cream,  
served with paprika frites

**Black Norfolk roast turkey**  
with honey-glazed Brussels  
sprouts and parsnips,  
pancetta-wrapped wild boar  
and apple sausages, roast  
potatoes, shallot and  
thyme stuffing, all served with  
our turkey reduction

### Portobello mushroom

### Wellington

Oven-baked puff pastry filled  
with black cabbage and goat's  
cheese, served with buttered  
baby carrots v

## The Dessert Pantry

**Black forest trifle**  
Layered sponge, milk  
chocolate and port custard,  
amerena cherries and crème  
anglaise v

**Toffee pudding**  
Caramelised Williams pear,  
butterscotch sauce and  
vanilla ice cream v

**Bramley apple crumble**  
served with Cornish clotted  
ice cream or vanilla custard v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT. v Suitable for vegetarians.