



THE FARMERS ARMS
CHRISTMAS DAY MENU

Arrive from 12pm for welcome drinks, seated from 1pm

Champagne and canapes on arrival.

Rich game broth enriched with port served with homemade bread

Pan seared scallops, pea puree, black pudding, samphire, chorizo oil.

Choice of main course to include seasonal veg and roast potatoes.

Locally reared bronze turkey, with all the trimmings & pan jus.

Roast sirloin of dry aged beef, Yorkshire pudding, pan jus

Pan fried seabass, pickled mackerel, pomme anna, wild mushrooms, truffle oil.

Black truffle gnocchi, beetroot, kale, butternut squash, toasted pine nuts. (V)

Selection of homemade desserts

Coffee and petit fours'

£60.00 per person