



Christmas Lunch and Dinner Parties @ The Farmer

2 courses £19.95

3 Courses £23.95

Starters

Mushroom Soup, Herb Gnocchi, Devon Blue Cheese Crumb (GF, V)
Chicken Liver Parfait and Potted Duck, Pear Chutney, Toasted Brioche (GF)
Smoked Trout and Prawn Tian, Avocado Puree, Cucumber, Winter Salad (GF)
Courgette, Red Onion and Coriander Bhaji, Sag Aloo, Turmeric Yoghurt (GF,V)
Beetroot Cured Salmon, Orange and Horseradish (GF)

Mains

Seared Cod Fillet, Potato and Bacon Terrine, Creamed Leeks, Red Wine Jus (GF)
Roast Turkey, Sage and Apricot Stuffing, Herb Roasted Potato, Pigs and Blankets, Carrot and Parsnip
Puree, Gravy (GF)
Black Bream and Crayfish Bouillabaisse, Saffron Mash, Sautéed Kale, Rouille (GF)
Lentil and Sweet Potato Wellington, Roasted Pumpkin, Garlic Sautéed Broccoli (V)
Braised Beef Rump, Shallot Tatin, Celeriac and Potato Gratin, Port Wine Jus (GF)

Desserts

White Chocolate Parfait, Roasted Peach (GF)
Christmas pudding Crème Brulee, Spiced Shortbread, Mulled Berries
West Country Cheese Board, Fruit Chutney, Celery, Apple and Biscuits (GF)
Apple and Cinnamon Strudel, Vanilla Ice Cream, Calvados Syrup
Crispy Rice Pudding Balls, Strawberry Puree, Honeycomb, Clotted Cream (GF)

Available from 26th November 2018 until January 2019

Call Donna on 01404 822287 to make a reservation.