

christmas menu

STARTERS:

WINTER SPICED BUTTERNUT SQUASH SOUP FINISHED WITH PARSNIP CRISPS & TOASTED HAZELNUTS & SERVED WITH A CRUSTY CIABATTA ROLL.

SMOKED MACKEREL PATE SERVED WITH A BEETROOT AND SINGED ORANGE SALAD & SOURDOUGH CRISPS

PANCETTA, BRIE & CRANBERRY TARTLET SAT ON A BED OF ROCKET & BALSAMIC GLAZE

MAINS:

TRADITIONAL TURKEY CROWN SERVED WITH BRAISED RED CABBAGE, ROAST POTATOES, HONEY ROASTED CARROTS, PARSNIPS, PIGS IN BLANKETS, BRUSSEL SPROUTS WITH PANCETTA, SAUSAGE MEAT STUFFING, YORKSHIRE PUDDING, LASHINGS OF GRAVY & CRANBERRY SAUCE.

HOMEMADE NUT ROAST SERVED WITH BRAISED RED CABBAGE, ROAST POTATOES, HONEY ROASTED CARROTS, PARSNIPS, PIGS IN BLANKETS, BRUSSEL SPROUTS, YORKSHIRE PUDDING, LASHINGS OF VEGETARIAN GRAVY & CRANBERRY SAUCE

PAN FRIED HAKE NESTLED ON A BED OF LEMON, PARMESAN & PEA RISOTTO TOPPED WITH ROCKET & A PARMESAN CRISP

DESSERTS:

CHEESE BOARD, LOCAL CHEESES SERVED WITH ARTISAN CRACKERS, GRAPES, CELERY & LOCALLY SOURCED DATE & FIG RELISH.

CHRISTMAS PUDDING SERVED WITH RODDA'S CLOTTED CREAM OR CRÈME ANGLAISE

STICKY TOFFEE POACHED PEAR SPONGE SERVED WITH PEAR SORBET & GINGERBREAD CANDIED NUTS

TEA OR COFFEE & HOMEMADE MINCE PIES

2 COURSES: **19.95** | 3 COURSES: **25.95**

PLEASE CALL OR EMAIL THE FARM SHOP TO BOOK A TABLE:
01288 321 739 | EMMALITTLEPIGFARMSHOP@GMAIL.COM