THE JOLLY FARMER Christmas Day Menu Simply complete the booking form below & return with a deposit of £20.00 per person	GUEST NAME	THE JOLLY FARMER Festive Menu Simply complete the booking form below & return with a deposit of £10.00 per person Description of £10.00 per person							
Starters									Starters
Roast Parsnip & Apple Soup									Celeriac & Apple Soup
Smooth Chicken Liver Parfait									Oak Smoked Salmon
Creamy Garlic Mushroom									Duck & Orange Parfait
Tempura Tiger Prawns									
									Main Course
Main Course									Turkey Ballotine
Roast Turkey Ballotine	П	Г	П	П	П	П	П	П	Roasted Beef
Chargrilled Ribeye Steak									Fillet of Salmon
Grilled Fillet Of Sea Bass									Vegetable Tart
Mushroom & Brie Wellington									
Desserts				ì					Desserts
Sticky Toffee Pudding									Vanilla Cheesecake
Amaretto Cheesecake									Warm Treacle Sponge
Salted Chocolate Torte									Christmas Pudding

Organiser's Name: Company Name (if applicable)										
Address:		Postcode:								
Telephone:	Email:									
No. in party: Preferred Date: Preferred Time:										
Office Use Only										
Booking taken by:	Deposit Value:	Date:								



Scan to book now









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Starters

ROASTED PARSNIP AND APPLE SOUP CRISP SAGE (af & df)

SMOOTH CHICKEN LIVER PARFAIT

Red onion chutney, balsamic glaze and toasted sour dough

CREAMY GARLIC MUSHROOM

Topped with mature cheddar cheese and toasted sour dough and herb crumb (V)

TEMPURA TIGER PRAWNS

Sweet chilli and lime dipping sauce and grilled lime

Main Course

ROAST TURKEY BALLOTINE

stuffed with sage and onion stuffing wrapped in streaky bacon, roasted sprouts and pancetta and cranberry gravy

CHARGRILLED 1007 RIBEYE STEAK

Dauphinoise potato, caramelised onion puree, black pudding crumb and peppercorn sauce

GRILLED FILLET OF SEABASS

Buttered fondant potato, pea puree, dill cream sauce (gf)

MUSHROOM AND CRANBERRY AND BRIE WELLINGTON

Roasted parsnip puree and Provencal sauce (v) All served with the traditional Christmas trimmings

Desserts

HOME MADE STICKY TOFFEE PUDDING

Salted caramel sauce and vanilla ice cream

AMARETTO CHEESECAKE

Black current puree cinder toffee

SALTED CHOCOLATE TORTE

Chocolate soil winter berry compote

Selection of local cheese, chutney, celery, grapes and crackers

Coffee and home made truffles

gf - Gluten Free df - Dairy Free v - Vegetarian vg - Vegan



Festive Menu

1st December 'til 30th December, excluding Christmas Day

2 courses £27.95 3 courses £33.95

Starters

ROASTED CELERIAC AND APPLE SOUP (v)

Basil Oil, Croutons, Baked Roll, Churned Butter

OAK SMOKED SALMON

Red Onion, Chilli And Fennel Salad

DUCK AND ORANGE PARFAIT

Onion Chutney, Rocket And Sourdough

Main Course

ROAST TURKEY BALLOTINE

Sausage And Sage Stuffing Wrapped In Parma Ham & Chipolata Sausage

SLOW ROASTED BLADE OF BEEF

Smoked Bacon And Mixed Wild Mushroom And Tarragon

HERB CRUSTED FILLET OF SALMON

Saffron Cream Sauce

ROASTED MEDITERRANEAN VEGETABLE TART(vg)

olive oil and pea shoots

All mains served with festive trimmings, roasted vegetables, festive jus, roast potatoes

Desserts

VANILLA CHEESECAKE (v)

Mix Winter Berry Compote

WARM TREACLE SPONGE (v)

Caramel Sauce And Cinder Toffee

CHRISTMAS PUDDING (v)

Brandy custard, orange crisp

CHEESE BOARD - £5 SUPPLEMENT (v)

Stilton, Brie, Smoked Cheddar, Grapes, Celery And Crackers

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.