

# FARMERS ARMS

## Festive Menu

Available from 27th November - 21st December 2018

Served Monday - Friday

### Starters

Spicy crab and brandy bisque with gruyère and sourdough

Cauliflower and leek croquettes with beetroot and rhubarb ketchup

Ham hock terrine with pickled vegetables, toasted ciabatta and watercress

Sticky and spicy chilli chicken with gem salad and sour cream

### Mains

British turkey with seasonal vegetables, pigs in blankets, roast potatoes, rich gravy, cranberry and bread sauce

Sea Bass Bilbaina, with tomato, garlic and sherry sauce, steamed broccoli, crispy potatoes and smoked almonds

Slow cooked Goosnargh duck leg with sprout bubble and squeak, carrots, mulled wine and cherry gravy

Lentil shepherd's pie with roasted root vegetables topped with smoked cheese mash and pickled red cabbage

### Puddings

Sticky toffee Christmas pudding with rum and raisin ice cream

Chocolate délice with a tangerine jelly centre, caramel and hazelnut crumb

3 cheese selection with chutney, grapes and crackers

Two course lunch £16.50

Three course lunch £19.50

Three course dinner £24.50

*Add our festive drinks packages to your lunch or dinner for just £10 per person and enjoy a drink with each course.*

£10 per person deposit required for parties of eight or more.

Pre-orders required for parties of ten or more.

Please note discretionary 10% service charge will be added to the bill for parties of eight or more.

