FARMYARD INN

CHRISTMAS PARTY MENU

AVAILABLE FROM 1ST DECEMBER 2025

STARTERS

Soup of the day served with crusty bread

Goats cheese, cranberry and red onion marmalade tart on dressed leaves (V,GF)

Duck Bau bun served with spring onion and a sweet chilli sauce
(Slow cooked shredded duck in a Bau bun)

MAIN COURSE

Salmon stuffed with dill breadcrumbs served with buttered kale, pom anna potato and a white wine creamy sauce

Mushroom, chestnut, potato and red wine pie served with seasonal vegetables and vegetarian gravy (VG)

Feather blade of beef, served with mash, seasonal roasted root vegetables, fresh horseradish and a rich gravy

Hand-carved turkey served with pigs in blanket, stuffing, roast potatoes, seasonal vegetables with a delicious turkey gravy (MUST BE PRE-ORDERED)

DESSERT

Christmas pudding served with Brandy Sauce

Festive Trifle (contains nuts and alcohol)
(Wine jelly for the bottom tier, 2nd tier carrot cake topped with cream and almonds)

Chocolate brownie topped with kirsch cherries served with vanilla ice cream
(The kirsch cherries contain alcohol)

Followed by filter coffee, tea and mince pies

2 X COURSES £30.00

3 X COURSES £37.00

Please note, we use nuts, fish, egg, shelfish, milk and gluten products within our kitchens and it is impossible to fuly guarantee separation of these items in storage, preparation or cooking. Please inform our staff of any food alergies prior to placing your order.