



Hall Farm Christmas Menu

Starters

Wild Mushroom and chestnut soup

Roasted fig, Parma ham and brie salad

Pistachio and cranberry ham hock terrine with a winter chutney

Seafood tower with a horseradish cream cheese and a citrus dressing

Mains

Rolled turkey breast with a chestnut and cranberry stuffing, with honey roasted carrots, parmesan parsnips, duck fat roasted potatoes, pigs in blankets served with bread sauce, Brussel sprouts and turkey jus

Rainbow chard tart, balsamic glaze, dressed leaf and mid potatoes

Pan fried salmon fillet on a caramelized onion potato cake, watercress cream sauce

Beef suet pudding with roasted duck fat potatoes and broccoli

Liver and bacon served with creamy mash potato, chunky onion rings and buttered panache

Poached chicken with ratatouille and dressed mixed leaf salad

Desserts

Hall farm Christmas pudding with a rich brandy sauce

Poached pear in mulled wine and spices with crème Chantilly

Black forest terrine, with chocolate snow and a cherry coulis

A chocolate and orange snow ball

Coffee and home-made mince pie.

2 courses £20 3 courses £25