

HALL FARM



Café
RESTAURANT

Christmas menu

Jerusalem artichoke soup with truffle oil
and home made bread.

King prawn and crayfish salad with Marie Rose sauce.

Duck leg rilette, date chutney, radicchio salad.

Baron Bigod croquettes, Porcini puree,
shaved parmesan, rocket.

Turkey with all the trimmings, stuffing,
bread sauce, roasties, gravy.

Pan fried duck breast, pearl barley, charred corn,
baby leek, prosciutto shards, brussel tops.

Spinach ricotta cannelloni, tomato sauce, parmesan.

Braised ox cheeks, mash potatoes, carrot puree,
romanesco, cabbage, jus.

Poached smoked haddock, saffron cauliflower cous cous,
fondant potatoes, sprouting broccoli.

Christmas pudding, brandy custard.

Traditional trifle.

Hazelnut semifreddo, chocolate sauce.