

# SOUTH FARM

DISTINCTLY DIFFERENT



## **‘SEASONALITY – PROVENANCE – QUALITY’**

### **South Farm December ‘Pop up’ Restaurant Vegetarian Menu 2022**

£79pp

#### **BREAD**

South Farm Three Grain Sourdough / Malted Stout Loaf

#### **SNACKS**

Beetroot & Cashew Nut Mousse, Five Seed Cracker

Gougère, Squash & Truffle

Morel Mushroom Croustade, Pickled Walnut Ketchup

#### **STARTER**

Herb Ricotta & South Farm Egg Raviolo, Marcona Almond & Smoked Oil Dressing,  
Pangrattato

#### **SECOND COURSE**

Warm Salad of Garden Beetroot, Red Onion, Chicory, Jerusalem Artichoke, Agro-Dolce  
Dressing

#### **MAIN**

Miso Glazed Uchiki Kuri Squash, Fermented Grains Risotto, Crispy Kale, Pumpkin Seeds,  
Parmesan

#### **DESSERT**

Spiced Apple Tart Tatin, Star Anise Butterscotch, Crème Fraiche Sorbet

#### **PETIT FOURS & COFFEE**

Please call us on 01223 207581 to book or email Emily on [emily@south-farm.co.uk](mailto:emily@south-farm.co.uk)

*Full payment required on booking. Cancellations fully refunded up to 7 days prior.*