SOUTH FARM
DISTINCTLY DIFFERENT



'SEASONALITY – PROVENANCE – QUALITY'

£78pp

BREAD

Garlic & Rosemary Focaccia

STARTER

Spiced Squash Soup, Coconut Milk, Toasted Pumpkin Seeds (PB)

Confit Loch Duart Salmon, Pickled Cucumber, Tomato, Sour Cream, Lemon Oil

Ham Hock Croquette, Piccalilli, Mustard Mayo

MAIN

Celeriac Wellington, Aubergine & Mushroom Duxelles, Garden Veggies, Red Wine Sauce (PB)

Herb Crusted Market Fish, Potato Terrine, Mussels, Apple, Caviar Beurre Blanc

Dry Aged Sirloin of Beef, Shallot Tarte Tatin, Whiskey & Peppercorn Sauce *(served Medium Rare unless Well Done is requested)*

Turkey Paupiette, an escalope strapped in Pancetta around Sweet Potato, Tarragon & Sausage Meat Stuffings, Cranberry Sauce

DESSERT

South Farm Christmas Pudding, Brandy Sauce

Hot Chocolate Fondant, Salted Caramel, Vanilla Ice Cream

Torched Lemon Meringue Tart, Lemon Crème Fraiche, Tuile Biscuit

Dark Chocolate & Orange Mousse, Orange Confit, Ginger Shortbread (PB)

COFFEE & SOUTH FARM MINCE PIES

Please call us on 01223 207581 to book or email Emily on emily@south-farm.co.uk

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