



# CHRISTMAS MENU

**The following Christmas Function Menu is available throughout December for parties of 6 or more.**

## **Starters & Soups**

Homemade Beetroot Soup (V), or

Homemade Chicken Liver, Raisin & Port Pate served with wholemeal toast, or

A toasted Bruschetta with Warm Goats Cheese on a bed of mixed leaves and drizzled with Balsamic vinegar (V), or

Melon Slices draped with Parma Ham and drizzled with a Raspberry vinaigrette

## **The Mains**

Roast Turkey - served with Pigs in Blankets, Stuffing & Roast Potatoes with a white wine gravy and Port & Cranberry sauce, or

Tenderloin of Pork rolled with Stuffing, Apples and Prunes and served with Roast Potatoes and a red wine gravy, or

Roasted fillet of Salmon served with Baby New Potatoes and a cucumber cream sauce (sauce optional), or

Ffarm Nut Roast served with Roast Potatoes and a vegetarian white wine gravy (V)

## **Desserts**

Homemade Christmas Pudding flamed in Brandy and served with a selection of liqueur creams, or

Cranberry Cheesecake served with double cream, or

Rich Dark Chocolate Mousse generously laced with Brandy, or

Ffarm Mess (a variation on Eton Mess with the added luxury of crushed Amaretti biscotti and a drizzle of Almond Liqueur)

The price for a 2 course Christmas dinner is £20 per person and a full 3 course Christmas dinner is £25 per person.

Our dinners are accompanied by freshly baked bread to start and tea or coffee to finish.

We are open to non-residents - please call the Ffarm on **01492 680448** to enquire about availability and to make a booking.