



🌿 FESTIVE MENU 2018 🌿

AVAILABLE FROM THE 12TH NOVEMBER UNTIL THE 24TH DECEMBER, SERVED ALL DAY

3 course lunch for **£27pp** available Monday to Saturday & Sunday from 4pm • 3 course dinner **£32pp** available Monday to Saturday

🌿 SEASONAL FESTIVE OFFER 🌿

MONDAY 12TH NOV - SUNDAY 2ND DEC

3 courses for **£22pp** Monday to Friday only • 3 courses **£27pp** on Saturday all day & Sundays from 4pm

STARTERS

Roast Kentish pumpkin,
chestnut & sage soup, pumpkin seeds,
crusty bread (*vegan, gf, df*)

Seared king scallops,
spiced Bramley apple, Kentish black
pudding beignet *£3 supplement*

Local game terrine,
partridge, pheasant & pigeon,
celeriac & apple remoulade, toast (*gf*)

Baked Camembert,
candied nuts & cranberries,
five spiced chutney, ciabatta

Treacle cured salmon,
pickled beetroot, radish, horseradish &
sourdough bread (*gf, df*)

Vegan salad,
organic quinoa, pineapple, tofu, baby
spinach, cashew, lime & chilli dressing
(*vegan, gf, df*)

MAINS

Kentish free range roast turkey,
traditional stuffing, pigs in blankets, duck fat
roasted potatoes, vegetables & gravy (*gf*)

28 day aged 8oz English fillet steak, cooked
medium - served with potato & Kentish blue
gratin, spinach, roasted salsify, bordelaise jus
- £5 supplement (gf)

Local game pie,
venison, pigeon, partridge, duck, juniper, roast
potatoes & vegetables (*df*)

English lamb shoulder,
cinnamon & harissa couscous, Brussel sprouts,
pine nuts, salsa verde (*gf*)

Festive polenta nut roast,
walnuts, cranberries, butternut squash, sage,
roast potato & vegetarian gravy (*vegan, gf*)

Rye Bay cod fillet,
roasted Jerusalem artichoke, cavalo nero,
pomegranate sauce vierge (*gf, df*)

PUDDINGS

Traditional Christmas pudding,
redcurrants, Brandy sauce (*gf*)

Amaretto crème brûlée,
festive shortbread (*gf*)

Kentish apple,
quince & cranberry crumble, citrus custard

Chocolate, orange & Cointreau tart,
caramel & praline ice cream

Selection of British & French cheeses,
quince jelly, biscuits - *£3 supplement (gf)*

WHILE YOU WAIT

Fresh bread, olive oil, balsamic 3.00

Marcona salted almonds (gf) 3.75

20 month aged San Daniele ham (gf) 4.50

Garlic bread 3.00

Marinated Sicilian olives (gf) 3.75

WINE PAIRING RECOMMENDATIONS

SPARKLING

Prosecco Brut Borgo del Col Alto NV
5.60 per glass / 27.00 per bottle

Chapel Down Classic Brut NV
7.00 per glass / 34.90 per bottle

Champagne A.R. Lenoble Brut Intense NV
43.50 per bottle

WHITE

Sauvignon Blanc, Petite Abbaye, 2017
Val de Loire, Central France • 21.80 per bottle

Chapel Down Bacchus, 2016/17
Tenterden, England • 25.30 per bottle

Château Pajzos Dry Furmint 2016
Hungary • 28.90 per bottle

RED

Merlot, La Vigneau, 2017- IGP D'Oc
Southern France • 21.80 per bottle

Chapel Down Union Red, 2016
Tenterden, England • 25.30 per bottle

Reserve Malbec Finca Sopenia 2017
Mendoza, Argentina • 36.00 per bottle

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Pre-order is essential above parties of 6 guests, alongside a deposit of £10pp, deposits are non-refundable and required to confirm your booking.
Dietary requirements must be requested at the time of pre-order.

Name:

Deposit Paid: £..... Date:.....

Date:

Payment Method: Cash / Card / BACS / Cheque

Size of Party:

Wine Pre-order:

Time of Booking:

..... x Bin

Phone Number:

..... x Bin

Email Address:

..... x Bin

Name	Soup (v)	Scallops (£3 supplement)	Terrine	Camembert	Salmon	Salad (v)	Turkey	Beef Fillet (£5 supplement)	Pie	Lamb	Nut Roast (v)	Cod	Christmas Pudding	Crème Brûlée	Crumble	Tart	Cheese Selection (£3 supplement)
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Total:																	

Terms & Conditions: The following information should reach us at least 2 weeks prior to the event. Final numbers, choice of menus, individual pre orders & dietary requirements. By entering your details above you are consenting to receive exclusive special offers via e-mail from time to time from Elite Pubs. Please note that your details will be securely stored solely for the purposes of Elite Pubs and in accordance with the Data Protection Act. We will not share your details with any other party.