



CHRISTMAS DAY MENU 2018

Adults: £70 per person
Children up to 12: £35 per person

STARTERS

Heritage cauliflower & Marcona almond soup, spicy croutons (*v, gf*)
Duck & Anno gin parfait, pineapple & spiced apple chutney, juniper berries brioche (*df, gf*)
Seared king scallops, wild mushroom & tarragon fricassee, black truffle cured San Daniele ham (*gf*)
Kentish pigeon salad, British Nduja sausage, chicory, orange, hazelnut, maple dressing (*df, gf*)
Goat cheese curd salad, pickled pumpkin, baby gem, heritage beetroot, kale chimichurri (*v, gf*)

MAINS

Kentish free range roast turkey, traditional stuffing, pigs in blankets, duck fat roasted potatoes, vegetables & gravy (*df, gf*)
28 day aged 8oz English fillet steak, Jerusalem artichoke dauphinoise, heritage kale, roasted salsify, ox tail jus (*gf*)
Beetroot tart tatin, Kentish blue, local cobnuts, apple, celery & rocket salad (*v*)
Rye Bay turbot fillet, king prawn ravioli, Romanesco cauliflower, spinach, chilli & coriander beurre blanc

PUDDINGS

Traditional Christmas pudding, brandy sauce (*gf*)
Panettone bread & butter pudding, satsuma & cranberry custard
Salted dark chocolate truffle cake, blackcurrant & Port sorbet (*gf*)
Selection of British & French cheeses, quince jelly, biscuits (*gf*)

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Selection of Illy coffees & Twinings teas, mince pies

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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£30.00pp non-refundable deposit is required to confirm the booking. Your table will be available for 2 hours.

Dietary requirements must be requested at the time of pre-order.

Name:

Deposit Paid: £..... Date:.....

Size of Party:

Payment Method: Cash / Card / BACS / Cheque

Time of Booking:

Wine Pre-order:

Phone Number:

..... x Bin

Email Address:

..... x Bin

.....

..... x Bin

Name	Soup (v)	Duck Parfait	Scallops	Pigeon Salad	Goat Cheese Curd Salad (v)	Turkey	Fillet Steak	Beetroot Tart Tatin (v)	Turbot	Christmas Pudding	Bread & Butter pudding	Chocolate Truffle Cake	Cheese Selection
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20.													
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.