



Christmas Menu

2 courses £30.50

3 courses £38.00

Starters

All served with freshly baked bread and salted butter.

A warm salad of panfried chicken, smoked lardons and chipotle mayonnaise. (GF)

Leek and wild mushroom Arancini. (V)

Smoked trout on a horseradish potato cake finished with a mustard seed and turmeric dressing. (GF)

Celeriac and goats cheese soup served with nutmeg croutons.

Main Courses

All served with a selection of seasonal vegetables.

Breast of free-range turkey served with cranberry and chestnut stuffing, pigs in blankets and garlic and thyme roasted potatoes and red wine gravy. (GF)

Roasted squash and root vegetable pithivier. (V)

Roast fillet of Cod with a rocket and parsley crust finished with a cider and cream sauce and crushed potatoes. (GF)

Medallions of pork, with caramelized apple finished with a cider brandy, cream sauce with garlic and thyme roasted potatoes. (GF)

GF Gluten Free, VG Vegetarian, V Vegan

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS



Desserts

Traditional Christmas pudding with cider, rum-soaked fruits and cherries, chopped almonds and served with brandy sauce. (VG)

Chocolate and orange tart finished with vegan cream. (GF, V)

Sheppy's orchard apple bread and butter pudding with vanilla custard. (VG)

Chefs' selection of 3 scoops mixed ice creams or sorbets. (VG)

Fig, orange and cinnamon baked cheesecake with coulis and clotted cream. (VG)

Would you like to visit us for breakfast or lunch? To see all our menus please visit our website by scanning here.



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