

# Festive Lunch Menu



Available from 1<sup>st</sup> December to 24<sup>th</sup> December  
Choose a 2 course meal for £13.85 or 3 courses for £18.75  
For Children a 2 course meal £9.45 and a 3 course meal £12.95



## Starters £4.90 – Childs £3.50

### Leek and Potato Soup

Served with a Warm Crusty Half Baguette

### Trio of Pate

Layered Chicken Liver, Duck and Pork Pate served with Sweet Caramelised Red Onion Chutney, Dressed Mixed Leaf Salad and Farmhouse Toast

### Fig and Goats Cheese Parcel

Sweet and Juicy Figs mixed with Creamy Goats Cheese and Herbs wrapped in Filo Pastry, served with Mixed Leaf Salad and Honey Dressing

### Smoked Salmon Crown

Crown of sliced Smoked Salmon Ribbons with a Watercress and Radish Salad centre drizzled with Pesto Dressing and served with a Warm Crusty Roll

## Main Course £8.95 – Childs £5.95

### Roast Turkey Crown

Traditional Turkey Dinner with Roast and Mashed Marfona Potatoes, Pigs in Blankets, Stuffing Balls, Fresh Seasonal Vegetables, Golden Roasted Parsnips, Yorkshire Pudding and Rich Homemade Gravy

### Honey and Mustard Glazed Gammon

Juicy slices of Gammon served with Roast and Mashed Marfona Potatoes, Braised Red Cabbage, Sauteed Brussel Sprouts with Chestnuts, Yorkshire Pudding and Rich Homemade Gravy

### Pot Roasted Beef

Tender topside Beef Pot roasted, served with Roasted and Mashed Marfona Potato, Yorkshire Pudding, Braised Red Cabbage, Seasonal Vegetables and Rich Homemade Gravy

### Roasted Butternut Squash and Red Onion Pastry Crown

Handmade Pastry Crown filled with Roasted Butternut Squash, Red Onions and Savoury White Sauce, served with Roasted Marfona Potatoes, Braised Red Cabbage and Sauteed Brussel Sprouts with Chestnuts

### Baked Salmon

Baked Salmon Fillet served with Spring Onion Mash Potato, Seasonal Vegetables and Chive Sauce

## Desserts £4.90–Childs £3.50

### Traditional Christmas Pudding

Served with Brandy Sauce or Custard

### Chocolate and Orange Fondant

Belgian Chocolate Sponge with soft and runny Orange Centre served with Orange Segments and Cream, Custard or Vanilla Ice Cream

### Baked Cranberry and Orange Cheesecake

Served with Raspberry Coulis and Vanilla Ice Cream

### Christmas Mincemeat Lattice Tart

Served with choice of Custard, Brandy Sauce or Ice Cream

### Local Cheese Board

A selection of the finest locally produced Cheeses accompanied with Homemade Chutney, Celery, Grapes and Crackers

## Festive Light Bites £5.95

### Turkey and Stuffing Baguette

Served with Dressed Mixed Leaf Salad, Coleslaw and Cranberry Sauce

### Pigs in Blanket Toastie

Pigs in Blankets, Cheddar Cheese and Tomato Chutney on Farmhouse Bread served with Dressed Mixed Leaf Salad and Coleslaw

### Wensleydale with Cranberry Cheese and Rocket Sandwich

Served with Dressed Mixed Leaf Salad and Coleslaw

### Brie and Cranberry Potato Skins

Served with Dressed Mixed Leaf Salad and Coleslaw

### Festive Platter

Turkey, Stuffing and Pigs in Blanket Skewer with Breaded Brie Wedge and served with Dressed Mixed Leaf Salad, Cranberry Dip and Sour Cream and Chive Dip

For all booking enquiries please call **01909 723018**  
Or visit the website [www.arrowfarmshop.co.uk](http://www.arrowfarmshop.co.uk) for more details