

FARMERS ARMS CHRISTMAS PARTY MENU 2010

On Arrival

Chefs Selection of Homemade Canapies

A Selection of Freshly Made Tasty Treats to tantalize your Taste buds

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Homemade Christmas Soup

Leek, Potato, Port, Stilton and Chestnuts bound together in a rich creamy Soup Topped with Croutons

Seafood Gratin

A Selection of Fresh Fish poached in White Wine, Garlic Cream topped with Gratinated Mozzarella and Parmesan

Homemade Game, Foie Gras and Ham Hock Terrine

With Homemade Chutney and Warm Toast

Pear, Grape and Blue Cheese Tartlet

Presented on a walnut and Mixed Leaf Salad

Madgett's Duck Breast

Cooked Pink and Placed around a Bacon Salad, Fresh Mixed Leaves finished with a Plum Compote

Warm Smoked Salmon

Placed on a Caviar Potato Salad with a Dijon Cream

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Roast Breast of Local Turkey

Roast Potatoes cooked in Goose Fat, Homemade Stuffing, Pig in Blanket, Bread Sauce and Homemade Gravy

Roast Rib of Cotswold Beef

Roast Potatoes cooked in Goose Fat, Homemade Yorkshire Pudding, Homemade Stuffing, Pig in Blanket and Gravy

Braised Local Cotswold Lamb Shank

Braised in Rosemary, Red Wine Garlic and Onions until Tender with Creamy Minted Mash and Cranberry Gravy

Oven Baked Free Range Breast of Chicken

Filled with Mushroom, Stilton and Sage Mousse, Wrapped in Bacon with a Creamy Port Sauce

Sea Bass Fillet

Oven Baked and Presented over Dauphinois Potato with a Prawn, Tarragon, White Wine and Garlic Cream

Oven Roasted Cod Mornay

Placed on Sweet Potato Mash, with A Cheese and White Wine Sauce

Goats Cheese, Potato and Red Onion Tart

Over Braised Red Cabbage and Spiced Apple with a Tomato and Basil Coulis

Traditional Mushroom and Parsnip Nut Roast

Served with a Creamy Sherry Onion and Pepper Sauce

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CHRISTMAS DESSERTS

Christmas Pudding

Served with a Brandy Snap Basket filled with homemade Brandy and Vanilla Cream

Sticky Toffee Pudding

Served with Butterscotch Sauce and Fresh Clotted Cream

Strawberry Crème Brulee

Served with Fresh Strawberries and Tuille Biscuits

Festive Yule Log

Chocolate Roulade Filled with Delicious Baileys Cream with Black Forest Fruit Compote

Fresh Fruit Salad

With a Splash of Mulled Wine and finished with a Scoop of Christmas Pudding Ice Cream

A Selection of Ice Cream

Strawberry, Vanilla and Chocolate Served in a Brandy Snap Basket

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Coffee, Mince Pies and Chocolates

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Christmas party Lunches £19.50 per person

Christmas Party Nights £25.00 per person

With disco's on Friday and Saturday evening, but can be arranged any night on request

Terms and Conditions

Booking and Pre-orders are Essential

Pre-orders to be completed two weeks prior to the date of booking

A minimum of 48 hours notice must be given to amend your reservation

Failure to do so will mean that the full amount will be charged for people who fail to turn up

A non-refundable deposit of £10.00 per person must accompany your booking in order to guarantee the table

For special circumstances, by prior agreement, a further week will be given to allow parties to obtain the deposit from other party members.