



# Christmas Menu



Available banquet style for everyone to share  
Alternatively, select your own menu  
(for those who aren't so good at sharing!)

TWO  
COURSES  
£16.50

## To Start

Potted Pork, Fig Chutney, Brioche Toast

Beetroot and Gin Cured Salmon, Cucumber, Wasabi

Twice Baked Cornish Blue Cheese Soufflé, Apple and Walnut Salad (v)

THREE  
COURSES  
£22.50

## The Main Event

Orange, Cumin and Honey Glazed Ballotine of Turkey, Cranberry and Chestnut Stuffing

Venison Suet Pudding, Creamed Onions, Cavolo Nero, Juniper and Whisky Sauce

Whole Baked Lemon Sole with Spinach, Lemon, Capers and Almond Noisette

Wild Mushroom and Squash Pithivier, Sage and Hazelnut Pesto (v)

**All mains are served with seasonal vegetables and trimmings**

## For After

Traditional Christmas Pudding, Brandy Butter

Chocolate Torte, Sour Cherries

Vanilla Panna Cotta with Mulled Cider Spiced Pear



Available Monday - Friday lunchtimes throughout December.

Minimum booking of 6 people.

We advise booking at least a week in advance to guarantee your booking.

Pre-orders are required if opting for individual menu selections.

We're happy to cater for special dietary requirements, please let us know when booking.



NESTON

FARM SHOP AND KITCHEN