



December 2018 Festive Menu

Celebrating
25 Years
established 1993



2 Courses 24.50 3 courses 28.50

Starters

Winter vegetable & bean soup

with Wookey Hole cave aged Cheddar croute v (gf)

Smoked mackerel croquettes

with wild horseradish crème fraiche and home grown beetroot dip gf

Chicken, Pork, fresh herbs & Cider terrine

served with Jane's home-made chutney and sourdough toast (gf)

Hazelnut Baked Somerset Brie

with pink gooseberry and cranberry compote v

Main Courses

Festive turkey

Breast of local turkey served with pigs in blankets, chestnut, sage & thyme stuffing, bread sauce, cranberry, roast potatoes and seasonal veg (gf)

Falafel

Cranberry, chestnut, sweet potato falafel with winter slaw & yogurt dip v gf (df)

Fish & prawn tagine

Prime fish and Tiger prawns from Davy's Locker of Bridport in a Moroccan style with rice (gf) or cous cous

Venison Casserole

Cooked in red wine with chestnuts and cranberries and served with mash & red cabbage

Desserts

Christmas Pudding

Jane's famous own recipe Christmas pudding with Brandy sauce, Brandy butter or clotted cream

Christmas meringue ice cream bombe

Ice cream meringue with Brandy soaked fruit, Christmas spices and white chocolate drizzle

Mulled Pears

pears mulled in red wine and served with vanilla ice cream gf (df)

Baileys & white chocolate cheesecake

topped with coffee jelly

Or

Cheeseboard

Bath Blue, Somerset Brie & Wookey Hole Cave aged Cheddar served with water biscuits, home-made walnut & cranberry oatcakes & chutney

Coffee & mince pies £2.50

Food Allergies: If you have any concerns regarding food allergies or specific dietary requirements please speak to a member of staff who will be happy to assist.

New Farm Restaurant, Over Stratton, Nr South Petherton, Somerset TA13 5LQ

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v = Vegetarian
gf = gluten free (gf) can be gf
df = dairy free (df) can be df

Date of Booking		New Farm Restaurant Festive Meal Choices 2018																
Company/Group Name		Starters			Brie	Mains				Desserts					Cost of meal	£2.50	Total Cost	Paid?
		Soup	Mackerel	Terrine		Turkey	Falafel	Fish Tagine	Venison	Xmas Pud	Pears	Bombe	Cheesecake	Cheese		No of Courses		
Name																		
Totals																		

Terms and Conditions: A deposit of £10.00 per person is required to secure a booking. Advance Starter, Main Course and Dessert selections and the balance per person are due 2 weeks before your booked date unless otherwise arranged. In the event of cancellation any payments made are only refundable if your sitting can be rebooked. Please advise at time of booking of any special dietary requirements or food allergies and we will accommodate your needs. Price includes VAT. Payments please by cash or single cheque or card payment for group total. For more information or to arrange a booking please telephone 01460 240584 and speak to Sue, Jane or Crispin