

Hartley Christmas Menu

Starters

Salt baked beets, whipped Ewes curd & walnuts **V** **GF**

Confit Duck rillettes, spiced cranberry jelly & sourdough toast

Pickled Herrings, dill salt, horseradish and rye bread

Mains

Turkey porchetta 'Smoked on the Big Green Egg'
stuffed with sage, rosemary and apricots **GF**

Braised Beef Short Rib, smoked garlic mash & salsa verde **GF**

Lemon sole & crab paupiette, celeriac, apple & hazelnuts

Field mushroom, onion and stilton wellington **V**

All mains served with seasonal vegetables and roast potatoes

Desserts

Traditional Christmas pudding, brandy custard

Clementine & prosecco trifle, pistachio **GF**

Panettone & dark chocolate 'bread & butter pudding', vanilla ice cream

West Country cheese board

For Lunch

Available Monday - Friday throughout December. Minimum booking 6 people.

Two courses **£17.50pp**, Three courses **£23.50pp**.

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

Pre-orders are required.

In the evening

Have your food served as a buffet or to share at your table.

Two courses **£18.50pp** or three courses **£24.50pp**

TO BOOK, CALL 01225 864 948 OR EMAIL [KITCHEN@HARTLEY-FARM.CO.UK](mailto:kitchen@hartley-farm.co.uk)

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

Christmas Market

CHRISTMAS
FOOD ORDER
FORMS
AVAILABLE
END OF
OCTOBER

10am - 4pm

Saturday 1st December

PRODUCER MARKET, FOOD DEMONSTRATIONS
CHRISTMAS CAROLS, FESTIVE FOOD
AND DRINK GALORE!



HARTLEY

FARM SHOP AND KITCHEN

www.hartley-farm.co.uk