



Festive Menu

- TO START -

Roasted Tomato and Basil Soup (VE)

With garlic and rosemary croutons.

Classic Prawn Cocktail

Sauce Marie rose, baby gem lettuce, thick cut multi-seed bread and salted butter.

Chicken Liver Parfait

Toasted brioche, amaranth, Plum and apple preserve.

Goat's Cheese & Caramelised Red Onion Tart

With balsamic glaze and rocket garnish (V)

- MAINS -

Hand Carved Owtons Farm Turkey

Garlic and thyme roast potatoes, apricot stuffing, pigs in blanket,

Yorkshire pudding and rich gravy.

Slow Cooked Lamb Shank

Creamy mashed potato and a red wine and mint gravy.

Baked Seabass Fillets

King prawns, crushed baby potatoes and a white wine and dill velouté.

Nut Roast

Garlic and thyme roast potatoes, Yorkshire pudding and

cranberry gravy. (VE option available)

All served with sharing platters of Christmas greens

- PUDDING -

Traditional Christmas Pudding

With warm brandy custard.

Vegan Chocolate and Coconut Torte

Chocolate ice cream and winter berry compote.

White and Dark Chocolate Bread and Butter Pudding

With warm custard.

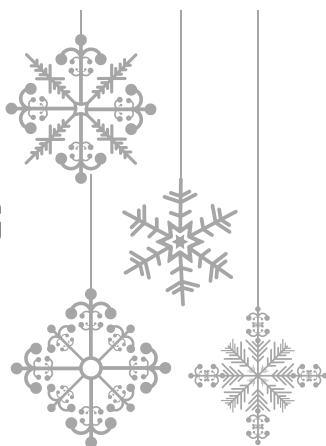
Lemon Posset

With fresh raspberries and ginger snap.



CHRISTMAS 2019

at
The Jolly Farmer
Puttenham



- Festive Menu Prices -

Adult £22.95 for 2 courses | £25.95 for 3 courses

Child £11.95 for 2 courses | £14.95 for 3 courses



- Please Note -

Festive Menu is available throughout December excluding Christmas Day, Boxing Day and New Years Eve.

A deposit of £5 per person is required at the time of making the booking confirmation of numbers 14 days prior to function at which point the deposit becomes non-refundable.

We will charge for the number confirmed or the number attending, whichever is greater.

We will need a pre-order for all party bookings 14 days prior to your function.

A 10% discretionary service charge is levied on all Christmas parties of 6 or more and all communication regarding your party is to be made via e-mail on info@thejollyfarmerputtenham.co.uk or by phone 01483 810374.

the
JOLLY FARMER 