



Christmas Day Menu

- 1st Course -

Roasted Tomato and Basil Soup (VE)

With garlic and rosemary croutons.

- 2nd Course | Choose from -

Duck Liver Parfait

Toasted brioche, amaranth, Plum and apple preserve.

Smoked Salmon

With roasted beetroot & horseradish crème fraîche garnished with salmon roe & fennel leaves

Goat's Cheese & Caramelised Red Onion Tart

With balsamic glaze and rocket garnish (V)

- 3rd Course -

Champagne Sorbet

- 4th Course | Choose from -

Hand Carved Owtons Farm Turkey

Garlic and thyme roast potatoes, apricot stuffing, pigs in blanket, Yorkshire pudding and rich gravy.

Owtons Farm Dry-aged Beef Wellington

With Pomme puree and madeira sauce

Nut Roast

Garlic and thyme roast potatoes, Yorkshire pudding and cranberry gravy. (VE option available)

All served with sharing platters of Christmas greens

- 5th Course | Choose from -

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.

Warm Chocolate Brownie

Pistachio ice-cream and chocolate sauce

Sherry Trifle

Sherry soaked sponge cake, fresh fruit, jelly, custard and whipped cream.

- To Finish -

Chocolate Truffles, Minced Pies and Coffee

CHRISTMAS DAY

2019

at
The Jolly Farmer
Puttenham



Adults £69.95 | 6 Courses
Children £34.95 | 6 Courses



- Please Note -

A deposit of £10 per person is required at the time of making the booking. Confirmation of numbers, pre-order and full payment is required by 2nd December. At which point the booking becomes non-refundable.

We are taking bookings between 12pm and 2pm (please also note that the pub will be closing at 4.30pm).

A 10% discretionary service charge is levied on all Christmas Day bookings 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 