

# Christmas Day 2009

at

## The Farmer's Boy

£59.95 per person

### Canapés at the Table

#### To Start

Honey Roasted Parsnip Soup  
*served with a warm bread roll and butter*

Oven Baked Mini Camembert  
*topped with redcurrant chutney served with toasted ciabatta*

Pigeon, Lardons of Bacon, Root Vegetables and Pearl Barley Stew  
*served with crusty bread*

#### Intermediate Course

Seared Cracked Black Pepper Coated Tuna Loin Steak  
*on a horseradish and celeriac remoulade*

#### The Main Event

Traditional Roast Norfolk Turkey Breast  
*served with pigs in blankets, sage and onion stuffing, roast potatoes  
and a rich pan jus*

Slow Roasted Rack of Lamb  
*Topped with a cranberry, rosemary & parmesan crust served with dauphinoise  
potatoes & a sweet red wine jus*

Pan Roasted Loin of Cod  
*served on roasted fennel with a vanilla, cumin and grape chutney*

Char grilled Vegetable Galette  
*topped with creamy mozzarella and sweet and sour cherry tomatoes*

#### For Dessert

Traditional Christmas Pudding with Brandy Sauce

Chocolate and Almond Brownie  
*with vanilla ice-cream and a rich chocolate sauce*

Peach Crème Brulee  
*with shortbread*

British Cheese Selection  
*with crunchy apple, celery and biscuits*

#### To Finish

Coffee and Petit Fours