

# Christmas 2010 at The Farmer's Boy

Christmas Menu £24.95 per person 3 courses  
Christmas Party Nights £29.95 per person 3 courses  
Christmas Lunch £18.95 per person 2 courses

## To Start

### Honey Roasted Parsnip Soup

*served with a warm bread roll & butter*

### Winter Game Terrine

*wrapped in streaky bacon & served with cranberry chutney & crusty bread*

### Pan Fried Sardine Fillets

*served on fried bread with a spicy tomato sauce, topped with peppery rocket*

### Goats Cheese & Sunblushed Tomato Fritata

*served with dressed mixed leaves*

## To Follow

### Traditional Roast Norfolk Turkey Breast

*served with all the festive trimmings*

### Oven Baked Cod Loin

*wrapped in Parma ham & served on herb infused crushed new potatoes  
with a fig compot*

### Deep Fried Basil Risotto Cakes

*stuffed with creamy mozzarella & served with tomato chutney*

### Pan Fried Pork Loin

*topped with a cashew, spring onion, parmesan & herb crust, served with creamed  
potatoes & a sweet madeira jus*

## To Finish

### Traditional Christmas Pudding

*served with brandy sauce*

### Oreo Fudge Cheesecake

### Chocolate & Almond Brownie

*served with vanilla ice cream & a rich chocolate sauce*

### British Cheese Selection

*with crunchy apple, homemade piccalilli & biscuits*

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### Coffee & Mince Pies

# Christmas Day 2010 at The Farmer's Boy

Christmas Day Menu £59.95 per person

## On Arrival

Champagne & Canapes

## To Start

Turkey & Vegetable Soup

*served with a warm bread roll & butter*

Wild Mushroom Ragu

*served on a herb blini & topped with a soft poached hens egg*

Pan Seared Beef

*served on a sweet potato rosti with a warm chaste blue cheese & walnut dressing*

## Intermediate Course

Tuna Carpaccio

*seared tuna served with a honey, lemon & soy dressing topped with peppery roquette*

## To Follow

Traditional Roast Norfolk Turkey Breast

*served with all the festive trimmings*

Pan Roasted Cod Loin

*served with lemon sented & herb creamed potatoes & a green peppercorn  
& cognac sauce*

Slow Roasted Lamb Rump

*served on a savoy cabbage, bacon & caraway potato cake with a sweet redcurrent jus*

Roasted Butternut Squash, Sage & Chestnut Open Ravioli

## To Finish

Traditional Christmas Pudding

*served with brandy sauce*

Chocolate & Almond Brownie

*served with vanilla ice cream & a rich chocolate sauce*

Vanilla Panacotta

*served with a champagne & strawberry compot*

British Cheese Selection

*with crunchy apple, homemade piccalilli & biscuits*

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Coffee & Petit Fours

# Christmas 2010 at The Farmer's Boy

New Years Eve Menu £49.95 per person

## A Mezze of Starters to Share

Rustic Tomato Bruschetta, Homemade Houmous, Smoked Haddock & Potato Cake, Spicy Marrinated Olives, Mini Pollo Milanese, Mini Toad in the Hole, Cajun Spiced Halloumi, Roasted Vegetables

*All served with a selection of warm breads*

## To Follow

### Braised Lamb Shank

*served with creamed potatoes, vegetables & cooking liquor*

### Pan Roasted Chicken Breast

*served on corriandar infused potatoes with a tangy curry sauce & mini onion bhajis*

### Oven Baked Salmon Fillet

*served with roasted root vegetables with a citrus & herb burre noisette*

### Caramelised Red Onion, Goats Cheese & Walnut Tart

*served with buttered new potatoes & a peppery roquette, parmasan & lemon salad*

## A Selection of Desserts to Share

*Always want to try every dessert? Well tonight you can!*

### Chocolate & Almond Brownie

*served with vanilla ice cream & a rich chocolate sauce*

### Vanilla Panacotta

*served with a champagne & strawberry compot*

### Oreo Fudge Cheesecake

### British Cheese Selection

*with crunchy apple, homemade piccalilli & biscuits*

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### Coffee & Petit Fours

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