

CATTOWS FARM

CHRISTMAS BISTRO NIGHTS

4 Courses with Mince Pies, Tea or Coffee

Saturday 8th December / Saturday 15th December / Saturday 22nd December

£26.00 Per Person - Booking Essential - From 7pm

To Start

Tequila and Cranberry Chicken Liver Pâtè on a Bed of Mixed Leaves with Freshly Toasted Farm House Breads

Cambozola Oven Baked with Pecan Nuts & Cranberries and Dipping Breads

Caramelised Red Onion and Goats Cheese Filo Tartlet on a Bed of Mixed Leaves with a Balsamic Glaze

Smoked Salmon and Beetroot Salad with Horseradish Crème Fraîche

Sorbet

Purbeck Lemon & Blood Orange

Main Course

Roast Adlington Turkey served with Sausages Wrapped in Bacon, Stuffing, Cranberry and Bread Sauce

Red Mullet Fillet on a Bed of Ratatouille

Goats Cheese and Beetroot Wellington Slice

Pan Fried 6oz Fillet Steak À Poivre with Vine Tomatoes, Mushrooms and Potato Chips
(add £4.00)

Dessert

Christmas Pudding with Homemade Brandy Sauce

Pink Raspberry and Prosecco Posset with Lemon Shortbread

Turkish Delight Pavlova Tumbling with Raspberries, Rose Petals and Pistachio Nuts

Millionaire Shortbread Sundae with Pure Vanilla Ice Cream

Rich Chocolate and Orange Cheese Cake

Cheese

A Selection of Signature Farm Shop Cheeses and Artisan Crackers
(add £4.00)

To Finish

Freshly Brewed Speciality Tea or Freshly Ground Coffee & Homemade Mince Pies

To Book ☎ 01530 264200 🌐 cattowsfarm.co.uk

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