
NEW YEAR'S EVE CELEBRATION MENU

SIXTIES-TO-NOUGHTIES

THE FARMERS FREEHOUSE

STARTERS

Classic Prawn Cocktail

Atlantic Prawns bound in a Marie-Rose sauce on fresh iceberg lettuce with crusty granary bread & lemon

Chicken A La King

Stuffed Mushrooms, mixed nut & fresh herb stuffed Portobello Mushroom, with a French onion puree & red basil

Swedish Meatballs

Pork meatballs in a light gravy, with a fresh homemade black grapes jelly dressed with pickled dill

MAINS

Duck A L'Orange

Roast Duck breast on Chateau potatoes, sautéed green & a rich Orange jus

Beef Wellington

6 oz Fillet of beef, wrapped in mushroom duxelles & Parma ham in a pastry case with smoked garlic pomme puree & a port sauce

Mushroom Stroganoff

Seasonal mushrooms in a paprika & sour cream sauce with pappardelle pasta & crispy Parmesan Tuiles

Salmon En Croute

Supreme of salmon with watercress & crème fraiche in a pastry case, crushed Jersey Royal potatoes & parsley sauce

DESSERTS

Sticky Toffee Baked Alaska

Sticky toffee pudding, fudge ice cream encase in Italian meringue with a hot butterscotch sauce

Banoffee Pie

Buttery biscuit base topped with fresh bananas, toffee & vanilla cream with chocolate leaves

Jam Roly Poly

Homemade Victoria sponge rolled with strawberry jam & vanilla pod Crème Anglaise

Blancmange

Light creamy set dessert, with Rum poached strawberries and Winterberries & dark chocolate coulis

