

Christmas MENU

STARTER

Winter spiced vegetable soup, fresh granary bread and our very own Briddlesford butter (v)

Breaded Briddlesford halloumi sticks, red onion chutney (v)

Briddlesford calves liver paté, cranberry relish, granary toast and salad

A duo of Briddlesford Gouda and Cheddar cheeses in a pastry tart with homemade tomato sauce (v)

A mini moules marinière made with Briddlesford cream and white wine, crusty bread.

MAIN

Briddlesford rose veal schnitzel served on roasted new potatoes with a mushroom sauce

Briddlesford Caerphilly and herb crusted cod, creamy mashed potatoes

Butternut squash stuffed with vegetable couscous, topped with Briddlesford cheddar, roast potatoes (v)

Roast turkey served with stuffing, pigs in blankets, roast potatoes, cranberry sauce and gravy

Bacon wrapped chicken breast stuffed with Briddlesford feta, sun blushed tomatoes and garlic, roast potatoes, white wine and tarragon sauce.

All of our main meals are served with seasonal vegetables

DESSERT

Homemade Christmas pudding served with brandy sauce, vanilla ice cream or our Briddlesford cream

Christmas Mess with meringue, Briddlesford cream, spiced winter berries and chocolate

Apple and mincemeat crumble, homemade custard or Briddlesford cream

White chocolate and orange cheesecake with a scoop of our Briddlesford clotted cream

A selection of our Briddlesford made cheeses with fruit and biscuits (£2 supplement)

Tea / Coffee and a homemade mince pie £2

BOOK A TABLE

Lunch: 2 courses £17 / 3 courses £22

Dinner: 3 courses £24



Speak to a member of the team, call: 01983882885,

Visit our website: www.briddlesford.co.uk

Or

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