



Santo's Higham Farm HOTEL & RESTAURANTS



CHRISTMAS FAYRE MENU 2010

Chef's Carrot and Lentil Soup (V) (GF)*
Topped with coriander yoghurt

Melon with Peppered Pineapple (V) (GF)
Fresh roquet

Sweet Chilli Mushrooms (V) (GF)*
Served from a large pastry broûchè

Traditional Roast Turkey and Ham Parcel (N) (GF)*
Chestnut stuffing, chipolata sausages, pan juice gravy

Braised 10oz Beef Steak (GF) *
Onion, tomato, red wine and mushroom sauce

Pan Fried Pheasant Breast (GF)
Apple braised red cabbage, red wine sauce, smoked bacon
(Please note locally shot game may still contain shot, we do our best to remove these pellets)

Grilled Salmon Darne (GF) * (N)
Tomato tart, roquet, pesto

Butternut Squash Risotto (V) (GF)
Fresh parmesan, caramelised squash

Traditional Christmas Pudding (N) (V)
Brandy cream

Chocolate Terrine (V) (GF) (N)
White and dark chocolate, kirsch cherry coulis

Seasonal Fruit Salad (V)
Tuile basket, lemon crème fraiche

Regional Cheeses (V) (GF)* (N)
Homemade apple chutney, toasted brioche

Freshly Brewed Coffee and Mince Pies (N) (V)

Lunch
£24.00

Evening
Sunday - Thursday £27.00
Friday & Saturday £29.00

(V) Suitable for Vegetarians (N) May contain traces of Nuts (GF) Gluten free
(GF)* Can be adapted to Gluten free

A discretionary service charge of 5% will be added to your bill

The bar and disco are open until midnight
Guests should note that we operate a smart dress code and we reserve
the right to refuse entry to anyone deemed under-dressed

£10 per person non refundable deposit required within 2 weeks of initial booking
and pre-order to be returned at least 2 weeks prior to the event

Final payment due on or before event