



HIGHAM FARM 2026

CHRISTMAS DAY

Selection of Warm Rolls, Sea Salt Butter
Espresso of Jerusalem Artichoke Soup, White Truffle Oil (v,gf)

Salmon Tartare (gf*)
Toasted Sourdough, Caviar Butter, Watercress

Warm Goats Cheese Filo Tart (v)
Homemade Fig Chutney, Truffle Salt, Rocket

Spiced Cranberry Sorbet (v,gf)

Steam Roasted Turkey Breast (gf*)
*Turkey Leg Stuffing, Orange & Cranberry Sauce
Pigs in Blankets, Gravy*

Slow Cooked Striploin of Beef (Served Pink) (gf*)
Beef Brisket Pie, Caramelised Onions, Beer Jus

Baked Cod Loin (gf)
Lobster Thermidor Sauce

Wellington of Roasted Chestnut (v)
Sauté Mushrooms, Spinach Puree, Green Herb Gravy

*All Served With Garlic & Herbed Fondant Potato
Glazed Carrot & Parsnip & Brussel Sprouts*

Homemade Kirsh Cherry Christmas Pudding (v,n)
Kirsch, Vanilla Cream

Earl Grey Crème Brûlée (v,gf*)
Burnt Grapefruit Ice Cream, Lemon Shortbread

Local Stilton (v,gf*)
Old English Chutney, Warm Cheddar Scone

Salted Caramel Tart (v,n)
Cocoa Sorbet, Cocoa Crumb

Freshly Brewed Coffee & Mince Pies (gf*,v, n)

£95.00 Per Person

Should you have concerns about a food allergy or intolerance, please speak to a member of our staff before ordering your food and drink.
(GF) Gluten Free, (GF*) Gluten Free Adaptable, (N) Contains Nuts, (V) Vegetarian, (VE) Vegan