



THE FARMERS CLUB  
ESTD LONDON 1842



## BOOK A CHRISTMAS PACKAGE IN ONE OF THE CLUB'S PRIVATE FUNCTION ROOMS

For guest numbers of 10 and above

### TO BEGIN

Game Terrine, Celeriac, Poached Raisin & Cobnut Dressing, West Sussex Cress (G/F)

Roast Pumpkin & Squash Soup, Pumpkin Seed & Old Winchester Relish (V) (G/F)

Beetroot Tartar, Ox Tongue in Mustard Jelly, Horseradish Cream (G/F) & Toasts

Chalk Stream Trout, Seaweed Crust, Fennel, Honey & Mustard Dressing (G/F)

Woodland Mushroom Pate, Naked Barley, Spring Onion & Tomato Salad, Mushroom Ketchup (Ve)

### FEAST

Cotswold Turkey, Cranberry & Orange Sausage Meat, Roast Potatoes, Seasonal Vegetables

Scottish Salmon, Spiced Butterbean Stew, Herb Dressing & Caviar (G/F)

Swede & Prune Bake, Squash & Roast Roots, Piccalilli Sauce (V)

Venison, Celeriac & Pearl Barley Risotto, Creamed Spinach & Venison Pastie

West Country Native Beef, Garlic Cream Potato Cake, Braised Red Cabbage & Butter Roast Swede (G/F)

### INDULGENCE

Christmas Sponge Pudding, Orange & Cranberry Compote, Vanilla Custard Sauce

Farmers Club Cheese Selection, Artisan Biscuits & Caramelised Apple Paste

East Sussex Apple & Blackberry Crumble, Somerset Apple Brandy Custard (G/F)

Vanilla Cheesecake, Stewed Plums in Red Wine Syrup (Ve)(CN)

Newby Teas, Hej Coffee, Almond Mince Pies

Darling River Chardonnay or 'Antina' Tempranillo Cabernet Sauvignon

Wine with the Meal - 1/2 bottle per person

To check availability please contact Liza on 0207 925 7100

or email [functions@thefarmersclub.com](mailto:functions@thefarmersclub.com)