

Festive Lunches

If you can't wait until the 25th for your Christmas Lunch, why not join us during December for a fantastic festive three course lunch.

For colleagues, friends and families, we create the magic of Christmas at Marsh Farm with a great atmosphere and choice of tasty dishes. Throw in party hats and crackers, set in a Grade II Listed Country House, and you're ready for a Christmas lunch to remember.

Mulled wine or cranberry fizz on arrival.

Available from the **24th November** and throughout **December**.

2 COURSES | £18.95

3 COURSES | £21.95

UNDER 12S

2 COURSES | £10

3 COURSES | £12

BOOK NOW

Call 01793 842800 or email reservations.marsh@chartridge.co.uk

All menu items are subject to change according to availability.

Menu

STARTERS

Roasted sweet potato and parsnip soup, blue cheese croutons (V) (GF)

Duck and orange pâté, red onion chutney, brioche

Classic prawn cocktail, Bloody Mary sauce (GF)

Mushroom and bacon fricassee, toasted sourdough (V)

MAINS

Traditional carved roast turkey, all the trimmings (DF)

Slow cooked beef shin, horseradish mash

Baked cod loin, crushed new potatoes, seafood sauce

All served with brussel sprouts, roast parsnips

Halloumi Harira, bulgur wheat, spinach, lemon, crème fraiche (V) (GF)

DESSERTS

Christmas pudding, brandy sauce, clotted cream (V)

Apple, sultana and cinnamon crumble, vanilla ice-cream (V)

White chocolate and raspberry cheesecake, Bailey's cream (V)

Cheese, water biscuits, grapes, apple chutney (V)

Freshly brewed coffee, tea, infusions

Stollen bites, mini mince pies

Allergen information for each dish is available on request, please ask a member of our team who will be delighted to help

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free