

Old Hall Farm Christmas Menu

Available from 2nd - 24th December.

£20 per person, advance bookings only.

MAIN COURSE

Locally grown roast turkey with confit leg stuffing, duck fat roasted potatoes and seasonal vegetables.

Gressingham duck leg with celeriac mash, winter greens, chestnuts, bacon, and a plum jus.

Locally sourced smoked haddock, grilled and served with creamy mash, lightly curried Brancaster mussels, and a leek and petit pois sauce.

Beetroot Tarte Tatin with local salad leaves, local blue cheese, apple, and candied walnuts.

PUDDING

Lemon and blackberry panacotta with citrus shortbread.

Chocolate and Amaretto torte with "Pure Jersey" ice cream

Peach and champagne sorbet

Homemade Christmas pudding served with candied orange, pistachio and brandy sauce

To book please contact the team at:
oldhallfm@gmail.com or by telephone on
07900 814252

