

# FESTIVE MENU

## *at Soho Farmhouse*

Parsnip & apple soup, chestnut (plant-based)

## STARTERS

Cotswolds gin-cured salmon, cucumber, rye (add Exmoor caviar)

Wild mushroom parfait, truffle, Melba (plant-based)

Cornbury venison tartare, hash browns

## MAINS

Norfolk Bronze turkey

Line-caught John Dory, brown shrimp butter

Salt-baked celeriac & spinach pithivier (plant-based)

Served with all the trimmings to share, winter vegetables,  
fennel gratin & roast potatoes

## DESSERTS

Christmas pudding, Cognac custard (vegetarian)

Chocolate fondant, clementine, ginger ice cream (vegetarian)

Tarte tatin, vanilla ice cream (plant-based)

King Stone Dairy cheeses, served with chutneys, bread, crackers

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.