



♥ Suitable for Vegetarians ♥ Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. ♥ Dish contains Nuts. † Fish, poultry and shellfish dishes may contain bones and/or shell.* All stated weights are approximate before cooking. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Please advise the team of any dietary requirements before ordering. Dishes may contain alcohol. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our No Gluten Containing Menu. Calorie counts are correct at the time of print.

To find out more and to purchase a gift card, pop over

to www.farmhouse-kitchen.co.uk or speak to one of the team when you next visit the restaurant.

Photography is for illustration purposes only. Sometimes there's not enough room on our menus to list all ingredients so please have a chat with us if you have any questions or concerns. We'd love to organise your Christmas celebrations. You can book online, pop in or give us a call if you'd like to make a reservation. Our exclusive Christmas Day menu (available on 25th December 2024 only) will require a £10.00 per Adult and £5 per child, and £5.00 per Adult and £3 per child for the Celebration Menu (available from 26.11.24 – 01.125) deposit. No booking is confirmed until a full deposit is received. Full payment and your menu choices will be required by the 11th December for Christmas Day. If booking after this date, full payment and your menu choices will be required within 48 hours of booking. If you are booking for the Christmas Celebration Menu your menu choices will be required 7 days prior (If your booking is less than 7 days' away, your menu choices will be required within 48 hours of booking and at least 2 days prior to dining) All items are subject to availability. We reserve the right to withdraw/change the offer (without notice) at any time. Please remember to bring your receipt with you on the day. Please refer to the website for details on refunds & cancellations. We'll always do our best to provide your choices but apologise in advance if we can't. If you need to cancel your booking please contact us ASAP as any meals not taken on the day may be charged unless 7 days' notice is given. Bookings are subject to government guidelines and may be subject to change – please see our website for up to date guidance and policies at the time of your booking. All cash and credit/debit card tips are paid in full to our team members. Promoter: Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton on Trent, DE14 3JZ.



The Christmas Celebration Menu

No-Gluten Containing Ingredients

Pull up a chair and celebrate the joy of good food, serving from 26th November to 1st January 2025.

Please book in advance - just ask one of our helpful elves for details.

Starters

Maple Roasted Vegetable Soup •

Served with seeded bread and butter. (318 kcal) Vegan option available. (260 kcal)

King Prawn Cocktail[†]

Served with seafood sauce, lettuce, seeded bread and butter. (410 kcal)

Garlic Mushroom Bruschetta

Sautéed mushrooms in a creamy garlic sauce, served on toasted seeded bread. (588 kcal)

Mains

Festive Burger

Beef burger topped with smoked streaky bacon, mozzarella & Cheddar and cranberry sauce. Served in a seeded bun with mayo, lettuce, sliced tomato and red onion, along with a buttered jacket potato and coleslaw.

(1007 kcal)

Cranberry Glazed Nut Roast 🕫 N

Dur nut roast with all the best festive root veg mushrooms, apricots, walnuts and more. Served with seasonal vegetables and a jug of Napolitana sauce. (917 kcal)

Glazed Meats Festive Dinner

14-hour slow-roasted glazed turkey, beef and gammon, served with seasonal vegetables and gravy. (740 kcal)

Bean Burger v

A crispy, breaded bean burger topped with cranberry sauce and melted mozzarella & Cheddar. Served in a seeded bun with mayo, lettuce, sliced tomato and red onion, along with a buttered jacket potato and coleslaw. (1325 kcal)

Puddings

Cherry Christmas Bauble

A light and creamy frozen mousse with a sour cherry centre. Served on a ruby red biscuit crumb and drizzled with raspberry coulis. (538 kcal)

Ice Cream 0

Three scoops of vanilla flavour ice cream topped with strawberry flavour sauce. (355 kcal)

Vegan option available. (29 (401 kcal)

You can review our allergen information if you download our app or visit our website at www.farmhouse-kitchen.co.uk Photography for illustrative purposes only. The Celebration menu is not available on 25th December 2024.

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Adults need around 2000 kcal a day

Christmas Day Menu

No-Gluten Containing Ingredients

Enjoy a festive feast filled with joy, available 25th December. Please book in advance – just ask one of our helpful elves for details.

Starters

Smoked Salmon & King Prawns†

Served with seafood sauce, a dressed salad garnish, seeded bread and butter. (446 kcal)

Garlic Mushroom Bruschetta 🗸

Sautéed mushrooms in a creamy garlic sauce, served on toasted seeded bread. (588 kcal)

Chicken Liver Pâté

Topped with butter and served with toasted seeded bread, caramelised red onion chutney and a dressed salad garnish. (561 kcal)

Mains

Salmon with Chardonnay & Chive Sauce^{†^}

Served with seasonal vegetables and a jug of Chardonnay & chive sauce. (831 kcal)

Festive Burger

Beef burger topped with smoked streaky bacon, mozzarella & Cheddar and cranberry sauce. Served in a seeded bun with mayo, lettuce, sliced tomato and red onion, along with a buttered jacket potato and coleslaw. (1107 kcal)

Glazed Meats Christmas Dinner

14-hour slow-roasted glazed turkey, beef and gammon, served with two pigs-in-blankets, seasonal vegetables and gravy. (1053 kcal)

Bean Burger 👽

A crispy, breaded bean burger topped with cranberry sauce and melted mozzarella & Cheddar. Served in a seeded bun with mayo, lettuce, sliced tomato and red onion, along with a buttered jacket potato and coleslaw. (1325 kcal)

Cranberry Glazed Nut Roast 👨 🛭

Our nut roast with all the best Christmas root veg, mushrooms, apricots, walnuts and more. Served with seasonal vegetables and a jug of Napolitana sauce. (1124 kcal)

A light and creamy frozen mousse with a sour cherry centre. Served on a ruby red biscuit crumb and drizzled with raspberry coulis. (538 kcal)

Puddings

Ice Cream 0

Three scoops of vanilla flavour ice cream topped with strawberry flavour sauce. (355 kcal)

Vegan option available. (201 kcal)

Selection of Cheese V

A selection of Stilton®, Brie and Cheddar served with celery, grapes, caramelised red onion chutney and seeded bread. (627 kcal)

To Finish

A Bakewell Tart v N (206 kcal), served with coffee (2 kcal) or tea (0 kcal)

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