



FIELD&FORK
SOURCING THE BEST FOOD EVERYDAY



Christmas at Field and Fork 2016



Parsnip and Coconut Soup with Shrimp and Coriander Bhajis *d,n,cr*

Smoked Duck Salad, Blood Oranges, Spice Bread Croutons and Chicory *g,e*

Sweet Potato and Chestnut Falafels, Pomegranate and Sesame Dressing (V) *g,e,ss,mu*

Pork Rillettes with Apple Puree, Crisp Serrano Ham and Black Pepper Brioche *g,d,e*

Turkey, leek and Ham Pithivier, Sprouts, Cocotte Potatoes and Stuffing and Roasted Roots
g,d,e

Sautéed Scallops, Parsnip Puree, Candied Baby Parsnips and Shellfish Bisque *mo,d,cr*

Fresh Pappardelle Pasta with Walnuts, Sage and Stilton (V) *d,e,g,n*

Partridge Schnitzel, Wild Mushroom and Local Ale Sauce, Truffle Gnocchi and Heritage Carrots *e,g,d,sd*

Chocolate and Chestnut Parfait, Cinnamon Shortbread and Candied Cranberries *g,d,e,n*

Cox Apple Tart Tatin with Calvados Ice-Cream and Butterscotch Sauce *g,d,e,sd*

Nougat, Poached Clementine's, Quince and Vanilla Sorbet *g,n,e,d*

Selection of farmhouse cheeses, oatcakes, breads, quince jelly *g,d*

Field and Fork Breads

Tea or Coffee and Mince Pies

£30.00 per person

Pre order required for parties of 8 and over and a £10.00 per person deposit on booking

Allergen information key: C = Celery, Cr = Crustaceans, D = Dairy, E = Eggs, F = Fish, G = Gluten, L = Lupin, Mo = Molluscs, Mu = Mustard, N = Nuts, PN = Peanuts, S = Soya, SS = Sesame seeds, SD = Sulphur Dioxide

NB: Our foods are prepared in a kitchen where nuts are present.

Whilst every endeavour is made to detail allergens, if you have any serious dietary requirements, please speak to our waitstaff before ordering.