

# Christmas

## at The Riverford Field Kitchen



SERVED WEDNESDAY 2<sup>ND</sup> - WEDNESDAY 23<sup>RD</sup> DECEMBER

This menu is a taste of our daily-changing offer. Our chefs only work with the freshest seasonal ingredients which means both the meat, and some veg dishes will vary depending on daily produce availability from the farm.

### SAMPLE MENU

Freshly baked sourdough, black garlic butter  
Crispy sprouts, kimchi & sesame

Fried parsnips, almond aioli  
Grilled squash, tahini yogurt & dukkah  
Beetroot, dandelion, orange, pickled walnut & hazelnut\*  
(\*supper service only)

Lamb leg, juniper braised fennel  
Sage & rosemary grilled polenta, juniper braised fennel (V)  
Hay smoked celeriac, brown butter, chervil & walnut  
Confit garlic & chestnut roast potatoes

A selection of festive puddings

Lunch £32 per person  
Supper £36 per person

[theriverfordfieldkitchen.co.uk](http://theriverfordfieldkitchen.co.uk)

### BOOKING DETAILS

We require a £10 pp deposit for bookings of 5+ at least 7 days prior to your booking. Please let us know of any vegetarians, vegans or severe food allergies in your dining group at least 3 days prior to your booking. Vegan & allergen-related alternatives can usually be offered when informed within the 3 day notice period, although some preferences cannot be catered for. Bookings must adhere to the latest government guidelines. See our website for more details.