

THE FARRIER

PUB & RESTAURANT



THE FARRIER

## DINNER MENU

3 COURSES £42.50, 2 COURSES £36.50

### STARTERS

Scottish langoustine, burnt lemon, garlic, parsley  
-  
Game terrine, fermented plum chutney, sour dough  
-  
Roast squash, sumac, chestnut, nasturtium tart

### MAINS

Roast turkey, pigs in blankets, sprouts, roast  
parsnips, potatoes, Yorkshire pudding, pork &  
chestnut stuffing  
-  
Poach cod fillet, sea aster, parsley purée, spiced  
sea buckthorn  
-  
Hen of the woods, baron bigord, celeriac, port &  
red current leather

### DESSERTS

Apple & cinnamon tart tatin  
-  
Christmas pudding, brandy sauce  
-  
British cheese board

## SHARING MENU

STARTER, TRIMMINGS & DESSERT - £21.00

### STARTERS

Scottish langoustine, burnt lemon, garlic, parsley  
-  
Game terrine, fermented plum chutney, sour dough  
-  
Roast squash, sumac, chestnut, nasturtium tart

### SHARING

Roasted goose crown  
4 people 80.0  
  
Cote du beuf  
4 people 110.0  
  
Whole lobster, yuzu tapioca caviar  
2 people 75.0  
  
Whole roasted squash with white onion puree,  
toasted seeds & mulled wine jelly  
2 - 4 people 50.0

### TRIMMINGS

Glazed pigs in blankets  
Beef dripping roast potatoes  
Sprouts, crispy lardons  
Sage, onion, chestnut stuffing  
Roasted root vegetables

### DESSERTS

Apple & cinnamon tart tatin  
-  
Christmas pudding, brandy sauce  
-  
British cheese board

# CHRISTMAS MENUS

## DRINKS PACKAGES

PACKAGE 1 - £25.00 PP

**Arrival drink:**

Frizzante

**Wine, half a bottle of either:**

Chin Chin Vinho Verde, Portugal

Montepulciano D'abruzzo, Italy

Lieux Perdus Rose, France

**After dinner:**

Mulled negroni (+£3) / fino sherry / olorosso / port

PACKAGE 2 - £35.00 PP

**Arrival drink:**

Nyetimber cuvee

**Wine, half a bottle of either:**

Hacienda Grimon Sauvignon Blanc, Spain

El Infernillo Pinot Noir, Chile

Elegance Rose de Provence, France

**After dinner:**

Mulled negroni (+£3) / fino sherry/ olorosso / port

PACKAGE 3 - £45.00 PP

**Arrival drink:**

Champagne cocktail

**Wine, half a bottle of either:**

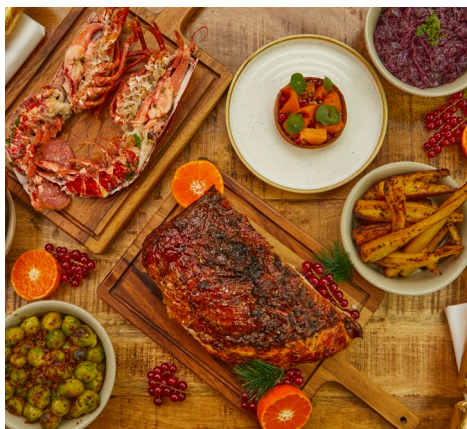
Domaine De Motte Chablis, France

Château Maucoi Châteauneuf-du-Pape, France

DB Schmitt rose, Germany

**After dinner:**

Mulled negroni (+£3) / fino / olorosso / port



## ENTERTAINMENT & ADD ONS

We work with a whole range of clients for our events and can always help with trying to find any additional entertainment to make your event really memorable, anything from DJs to wine tastings. Please let us know if there's anything that would make your event really special and we will do our best to arrange it for you.



## FIND US

The Farrier Pub & Restaurant  
87/88 North Yard, Camden Stables Market  
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## CONTACT US

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## FOLLOW US

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