



Christmas Lunch at *Otter Valley Field Kitchen*

Gather up your friends, family, neighbours and join us
for a festive lunch this Christmas

2 courses £35

3 course £45

Including a glass of Prosecco or Elderflower fizz on
arrival

DATES - Booking essential

Thursday 4th December, Thursday 11th December

Friday 12th December, Thursday 18th December

Friday 19th December





STARTERS

Smoked salmon mousse, pickled golden raisins, dill cured melon,
sourdough croute

Sticky soy, ginger & sumac belly pork, burnt caramel beetroot puree,
carrot ribbon salad

Celeriac, hazlenut & truffle soup, sourdough croutons

MAINS

Glazed turkey breast, brown meat rilette, pancetta maple sprouts, roasted potatoes, glazed
carrots

Laced creamy wild mushrooms, glazed puff pastry, roasted carrots, winter greens & a mushroom
emulsion

Pan roasted Hake fillet, crushed new potatoes, charred leek and onion puree, blistered vine
tomatoes, glazed carrots with pickled shallot vinaigrette

DESSERTS

Creme Brulee, macerated winter berries, lemon balm short bread

Xmas pudding, flaming brandy, clotted cream/ice cream/sorbet

Vanilla & red wine poached pear, candied orange zest & white chocolate zabaglione

A trio of our Award winning Christmas Ice Cream, biscuit crumb, brandy snap

Please ask us for allergen advice