

# Festive Dining

in  
The Farm Shop

Sit back & relax in our Farm Shop while you enjoy our Christmas menu or check out our light bites, which can be for takeaway too...

## Starters

Beetroot cured salmon, horseradish ice cream, rocket salad  
Cream of cauliflower soup, spiced cauliflower fritters (V)  
Chicken liver parfait, toasted brioche, smoked tomato chutney  
Roasted fennel and orange salad, pine nuts & pomegranate

## Mains

Traditional Turkey, smoked bacon wrapped chipolata, shallot and sage stuffing, roasted potatoes, honey glazed parsnips  
Braised feather-blade of beef, potato layers, root vegetables and curly kale  
Pan seared fillet of hake, parmesan gnocchi, samphire and white wine veloute  
Galette of salt baked celeriac, pickled pear, forest mushroom, fig and rocket salad (V)

## Desserts

Christmas pudding iced parfait, kumquat and vanilla compote  
Apple and almond tart, cinnamon ice cream, dulce de leche  
Trio of chocolate desserts:  
Dark choc tart, white choc ice cream, milk choc truffle  
Selection of Farmhouse cheese, wheat wafers, chutney

**£20 for 2 Courses**

**£25 for 3 Courses**

## Light Bites

**Soup of the day & a fresh bread roll**

£5.50 (eat in) £4.50 (takeaway)

**Turkey, cranberry & brie panini  
with crisps and salad**

£7.50 (eat in) £6.50 (takeaway)

**Pesto, roasted pepper & mozzarella  
panini with crisps and salad**

£7.50 (eat in) £6.50 (takeaway)

**Homemade sausage roll, skin on  
fries & plum chutney**

£7.50 (eat in) £6.50 (takeaway)

**Stilton & broccoli quiche, skin on  
fries & salad**

£7.50 (eat in) £6.50 (takeaway)



**TWIN BURY FARM HOTEL**

Due to food preparation, we cannot guarantee our food will be prepared in an allergen free environment.

Should you have any dietary requirements, please inform a member of staff and we will do our best to accommodate you.



# Drinks List

## Beers & ciders:

Draught Camden Hell's	£5.20	pint
Draught Camden Pale Ale	£5.00	pint
Bottles: Sol/ Budweiser	£5.00	
Becks Blue	£3.50	
Stella Cidre	£5.80	
Crabbies Ginger Beer	£5.00	

## Wines:

White:	250ml	175ml	Btle
Vigneron, FR	£7.70	£5.80	£23.00
Pinot Grigio, IT	£9.50	£8.00	£28.50
Sauvignon Blanc, NZ	£9.00	£7.50	£27.00
Chardonnay, CH	£8.20	£6.20	£24.50

## Red:

Vigneron, FR	£7.70	£5.80	£23.00
Merlot Brisa, CH	£7.50	£5.50	£24.50
Shiraz, SA	£8.40	£6.30	£25.00

## Rosé:

Vigneron, FR	£7.70	£5.80	£23.00
Zinfandel, USA	£8.40	£6.50	£25.50
Pinot Grigio Ros, IT	£8.30	£6.20	£24.50

## Sparkling:

		Btle
Champagne Louis D'Or		£50.00
Prosecco		£30.00
Mini Prosecco	200ml	£8.00

## Gins:

	25ml
Bombay Sapphire	£3.80
Hendricks	£4.20
Warners dry gin	£4.00
Warners raspberry/ rhubarb	
Elderflower	£4.50
Warners sloe gin	£3.80
Pink Gin	£3.60

## Vodka:

Smirnoff	£3.50
Grey Goose	£5.10

**Mulled Wine**  
**£4.95**

## Other alcohols:

Archers	£3.50
Bacardi rum	£3.50
Captain Morgan/ Captain Morgan spiced	£3.80
Jack Daniels whisky	£3.80
Famous Grouse	£3.50
Amaretto Disaronno	£3.50
Baileys	£4.50
Glass of Pimms	£7.50
Jug of Pimms	£14.00

## Mixers & soft drinks:

Appletiser/ Bottle Green elderflower	£2.00
Folkington orange/ apple juice/ cranberry/ mango	£3.00
Hartridge apple-mango/ orange-passion fruit	£3.50
Coca cola/ coke zero	£3.00
Tonic/ light tonic	£2.50
Lemonade	£1.50

## Teas & coffees:

Illy coffees (latte/ cappuccino/ flat white)	£3.50
Illy americano	£3.00
Iced coffees (white or black)	£3.50
Chai Latte	£3.50
Add vanilla/ cinnamon/ caramel/ hazelnut syrup	£0.60
Novus Tea (ask server for flavours)	£2.50
Hot Chocolate	£3.50
+ Marshmallows or Whipped Cream	£0.50

## Cocktails

Dark & Stormy	£7.00
Dark Rum and Tequila, Fiery Ginger Beer, Topped with Freshly Brewed Espresso and Served over ice	
Bloody Mary	£5.60
Tewin Spritz	
Warner's Dry Gin and Fresh Orange Juice Mixed with Aperol Spritz and Lemon, Topped with a Splash of Prosecco and Dehydrated Orange	£6.60
Winter Punch	
Grated Pumpkin, Spiced Rum and Fresh Orange Juice, Shaken and Served with Fresh Cinnamon	£5.60