

Christmas

at The Riverford Field Kitchen



SERVED SUNDAY 1ST - MONDAY 23RD 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

Country pork terrine, pickles & ferments with sourdough
Beetroot terrine, mustard & sauerkraut with sourdough (v)

Fried sprouts, parsnip skordalia & aioli
Chicory, beetroot & hazelnut

Garlic panisse, mushroom & pickled walnuts
(supper service only)

Braised venison, swede & juniper cabbage
Root vegetable & sage loaf (v)
Roasted chestnut & garlic potatoes
Jerusalem artichokes & rosemary winter greens

A selection of festive puddings or cheese
(cheese option carries a £3 supplement)

Lunch £32 per person
Supper £36 per person

theriverfordfieldkitchen.co.uk

BOOKING DETAILS

We require a £10 pp deposit for bookings of 6+ 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.