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FARRIERS ARMS

Festive Feasting

The Farriers

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Enjoy our fabulous festive menus created by our chef team. Our bar will offer Farriers' seasonal ale crafted in our adjacent microbrewery plus steaming mulled wine, festive cocktails, and a roaring log fire.

We feel certain you'll have a wonderful time with us!

If you would like to book an informal team lunch, a seated 3 course celebration or a company Christmas party and disco, we can cater for all your festive requirements.

Our Anvil Restaurant (for groups of up to 20 people) can be an option or our Forge function room (additional hire charges apply) is perfect for private parties of up to 30 people for a seated meal, or up to 70 for a more relaxed buffet celebration.

We love Christmas parties and can organise a DJ if required!

Our 3-course festive set menu is available from 29th November and is priced at £40 per person. A deposit of £10 per person is required and a full pre order at least 5 days prior to your date. Groups of 10 and over will automatically be given this menu option when booking.

The Festive Anvil a la carte menu is available during our restaurant opening hours and is available to view online. This a la carte option is not available to bookings of 10 guests or over.

We look forward to celebrating a very festive season with you!

The Farriers Arms Team

Set menu must be booked and pre ordered in advance. Pre orders for all festive set bookings are required no later than 5 days in advance. A deposit of £10 per person will be taken to secure the booking. Cancellation of festive set bookings must be no later than 7 days prior to the event, after which the deposit will be non-refundable.

A discretionary 10% gratuity will be added to your bill on the day. All gratuities go directly to all staff on duty.



Festive Set Menu

2 courses for £32

3 courses for £40

Starters

Spiced squash soup, harissa oil, homemade bread (VE, GF without bread)

Ham hock scotch egg, piccalilli

Butter poached leeks, leek fondant, leek and chive sauce, crispy leeks (V, GF)

Pan seared scallops, red pepper ketchup, charred cauliflower, crispy kale, honey lime vinaigrette (GF) (£3 supp)

Mains

Roast turkey breast, pigs in blankets, roast potatoes, winter vegetables, Farriers' gravy (GF without pigs in blankets)

Braised short rib, horseradish crumb, spring onion and chive mash, spiced red cabbage

Wild mushroom risotto, picked shimeji mushroom, parmesan crisp, chive oil (GF, VE without crisp)

Pan fried seabass, curried mussel sauce, Bombay new potatoes, buttered kale (GF)

Desserts

Tonka bean crème brûlée, traditional shortbread (GF without shortbread)

Christmas pudding, brandy butter, brandy snap (GF and VE available)

Apple and winter berry crumble, ginger and cinnamon topping, custard (GF, VE with ice cream)

Festive cheeseboard, crackers, 1606 ale chutney (£3 supp)

Mince pies to finish

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Finger Buffet Menu

Our finger buffet menu is offered only to events in our Forge for over 20 guests

£16pp

A selection of sandwiches on
white and brown bread filled with:

Cheese and pickle (v)
Beef and horseradish
Tuna and cucumber
Egg mayonnaise (v)

Marinated BBQ chicken drumsticks

Cocktail pork sausages with caramelised red onion jam

Oriental vegetable spring rolls (v)

Puff pastry sausage rolls

Quiche selection

Add chocolate brownie for +£4pp

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The Pre-order

Group/Party Name

Contact Number

Time and date of booking

Name of guest	Soup (v)	Scotch egg	Leeks	Scallops +£3	Turkey and ham	Short rib	Risotto	Seabass	Crème brûlée	Christmas pudding	Crumble	Cheeseboard +£3	Total cost inc supplements
EXAMPLE	X					X					X		£40

Please note any dietary requirements and name of guest/s

OFFICE USE: CONFIRMED VIA EMAIL - DEPOSIT

Book with us today!

To book your festive feasting with us please complete this form and return to The Farriers Arms or send an email copy to info@thefarriersarms.com or give us a call to discuss your plans

Your booking will be confirmed by one of our team via email and a deposit of £10pp will be required

Name of organiser

Company name

Contact Number

Email Address

Contact Address

Preferred date of event

Number of guests

Preferred timings

Location

- Anvil restaurant (up to 20 guests only)
- Forge Function Room (£150 per half day + £100 bar hire)

Menu option

- Festive set menu (for all bookings over 10 guests or for those who require the set menu price – must be preordered at least 5 days in advance)
- Finger buffet (for a more informal party)

Do let us know of any further details you would like to add to ensure we can make your festive gathering perfect

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