





*Christmas lunch, dinner or drinks with friends,
family and work colleagues...*

We look forward to welcoming you to The Farriers Arms and celebrate the festive season with us!

From the fabulous festive menus created by our chef team, to our own seasonal ale crafted in our adjacent microbrewery plus steaming mulled wine and a roaring log fire, we feel certain you'll be wanting to return.

Whether 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.

Your group will dine in our spacious Anvil Restaurant (for groups of up to 20 people) or alternatively our Forge function room is perfect for private parties of up to 40 people for a seated meal, or up to 80 for a more relaxed buffet celebration.

Our 3-course festive menu is available from 1st December and is priced at £35 per person.

With everything freshly prepared in house, we can cater for all special dietary requirements.

Our Forge function room includes a bar facility and restroom, making it perfect for private celebrations. We can also organise a DJ for those wanting to dance the night away after your meal.

You'll find a copy of our Christmas menus and a booking form in this brochure.

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

The Farriers Arms Team

Must be booked and pre ordered in advance. Pre orders for festive set bookings are required no later than 7 days in advance. A deposit of £10 per person will be taken to secure the booking. Full cancellation for bookings for Christmas Day must be no later than December 1st, after which the deposit will be non-refundable.

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.



FARRIERS ARMS



FOUNDED 1606

Festive Set Menu

Must be booked in advance and pre ordered

2 courses for £27

3 courses for £35

Add tea or coffee and mince pies for an additional £3pp

Starters

Spiced parsnip and apple soup, black pepper crouton (v)

Prawn, smoked mackerel and horseradish, bloody mary dressing, rye crouton

Duck liver paté, orange spring onion jam, fennel salad

Truffle and sage arancini, pickled walnuts, fresh pear salad (v)

Mains

All served with seasonal vegetables

Butter-roasted turkey, glazed chipolata, bacon and cranberry stuffing, rosemary and garlic potatoes, rich jus

Herb crusted fillet of hake, samphire, butter bean cassoulet, crispy squid

Blade of beef bourguignon, horseradish mash, cavolo nero cabbage

Mushroom, chestnut and parsnip wellington, apple puree, roasted potatoes, gravy (v)

Desserts

Traditional Christmas pudding, spiced custard

Toffee apple crumble, vanilla ice cream

Black forest tart, crème fraîche

Festive cheese board, crackers, chutney, grapes and apples

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FARRIERS ARMS

FOUNDED 1606

Christmas Day Menu

£90 per person (children under 10 half price)

A glass of bubbles and a selection of canapes

Curried cauliflower velouté, poached lobster coin, tapioca tuille (v)

Starters

Pheasant, wild mushroom and tarragon terrine, Winter jam, sourdough crouton

Jumbo tiger prawn salad, charred gem, crab mayonnaise, white wine poached lemon

Goats curd, artichoke and chestnut mille-feuille, red sorrel pesto (v)

Mains

“Bird in a bird”

Turkey, duck and pigeon, plaited maple bacon, parsnip puree, seasonal accompaniments

Roast 28 day aged sirloin, Kentish blue, shallot and potato terrine, red wine jus

Pan roasted monkfish, lime and dill crushed potato, crispy caverlo nero cabbage, lobster bisque

Cranberry, chestnut and Winter squash “bonbons”, twice baked cheese soufflé, rosemary infused reduction (v)

Desserts

Brandy infused Christmas pudding, spiced Anglaise, candied orange

Dark chocolate and orange fondant, Cointreau gel, blood orange sorbet

Mulled pear, almond and thyme tart, vanilla ice cream

Selection of Kentish cheeses, lavash biscuit, spiced chutney, walnuts, and fruit

To finish

Coffee and mince pies

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Your festive event with us...

To book your event please complete this form and return to The Farriers Arms or send an email to info@thefarriersarms.com

Our Events organiser, Lindsey will be in touch to confirm your booking, take a deposit payment and discuss your event in greater detail

Name of Organiser

Group/Party Name

Contact Number

Email Address

Contact Address

Date of event

Number of guests

Preferred time

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)
- A la carte menu (less than 10 guests)

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Dates for your diary 2023...

<i>January</i>	<i>Melt your January blues with our January Sale menu!</i>
<i>February</i>	<i>Treat your loved one with a Valentines Day meal at ours!</i>
<i>March</i>	<i>19th - Mother's Day at The Farriers - no washing up!</i>
<i>April</i>	<i>7th - 10th - Easter feasting and fun for all the family</i>
<i>May</i>	<i>1st and 29th - Bank holiday celebrations</i>
<i>June</i>	<i>18th - Father's Day</i>
<i>July</i>	<i>28th - 30th The Farriers Festival - not to be missed!</i>
<i>August</i>	<i>The beer garden at its best!</i>
<i>September</i>	<i>Embrace Autumn with our seasonal menu change</i>
<i>October</i>	<i>31st - Spooky goings on!</i>
<i>November</i>	<i>Firework Spectacular - date to be announced</i>
<i>December</i>	<i>Festive offerings throughout December</i>

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