



Christmas

at The Riverford Field Kitchen

1st - 23rd December
Booking essential

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RIVERFORD
ORGANIC FARMERS

SAMPLE MENU

Starters

Bread with parsnip & almond skordalia

Shaved sprouts, lemon, Parmesan & sourdough crumb

Beetroot carpaccio, red cabbage, horseradish crème fraiche, winter leaves

Sweet potato fritters, kimchi, pomegranate, orange & pistachio (supper only)

Mains

A festive roasted meat (changes daily)

or Stuffed pumpkin with walnut, Stilton & mushroom (v)

Roast potatoes

Honey glazed carrots & spiced fennel

Winter greens with cranberries, medjool dates & chestnut

Optional extra for parties of 6 or more (plus £7pp)

Dartmouth Pie

Medieval Devon pie of mutton & beef with fruit, sugar & spice.

Goodwill Pie

A Christmas showstopper, sweet potato, beetroot, parsnip,
leeks, greens and Lancashire cheese. (v)

Pudding

Pudding will be our usual classics, with festive additions such as panettone
bread & butter pudding or spiced ginger sponge & sherry trifle.

Lunch £29, Supper £35

Children under 12 half price

A £10pp deposit is required 5 days prior to your booking for parties of 6+. Please let us know of any vegetarians, vegans or food allergies and intolerances at least 48 hours prior to your booking. Vegan & allergen-related alternatives can usually be offered when informed within the above notice period. Menu may vary due to the seasonal availability. Neither pie can be made gluten or dairy free & only one pie choice per party of 6.