

# KITCHEN

AT PRIMROSE HILL FARM

## APERITIF

### GIN LIMONCELLO SPRITZ

Cotswold Gin, Limoncello, Soda, Lemon - 12 -

## TO START

### COTSWOLD GIN CURED SALMON (GF)

Dill Creme Fraiche, Blood Orange & Watercress

### BUFFALO MOZZARELLA (V/N)

Butternut Squash & Parmigiano Crema, Basil & Pumpkin Seed Pesto

### SOUP OF SOFT HERBS (VE)

Almond & Celeriac

## THE MAIN EVENT

### ROAST BRITISH BEEF

Cooked Medium Rare

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### TARRAGON CHICKEN

Breast & Leg with Sage & Onion Stuffing

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### FIELD MUSHROOM, CHICKPEA & SPINACH ROULADE ROAST (VE/N)

Vegetarian Gravy

## ALL SERVED WITH

Yorkshire Pudding & Claret Gravy

Rosemary & Beef Dripping Roasties

Seasonal Veggies

Cauliflower Cheese

## PUDDINGS

### STICKY TOFFEE PUDDING

Sticky Toffee Sauce, Whipped Vanilla Cream

### RASPBERRY MERINGUE (GF)

White Chocolate Mousse, Strawberry Ice Cream

### DARK CHOCOLATE MOUSSE (GF)

Salted Caramel Sauce, Vanilla Ice Cream

2 COURSE - 39 -

3 COURSE - 46 -

CHILDREN UNDER 12 2 COURSE - 25 -

Please inform your server if you have any allergies or dietary requirements.

df = dairy free, gf = gluten free, n = nuts, v = vegetarian, ve = Vegan, sf = Shellfish, s = Sesame

There is a discretionary 12.5% service charge added to the bill. All the above prices are inclusive of VAT

We are cashless at Primrose Hill Farm however we do accept all major credit and debit cards.