

# The Farmhouse at Home Mother's Day



3 course feast  
Mother's Day Weekend  
(Saturday/Sunday 13/14th March)



For the table

Farmhouse sourdough,  
with salted butter



Brancaster Oysters served with  
shallot vinegar & lemon  
(+ £15 per ½ dozen  
add £10 shucking knife)

# Starters

Pressed ham hock  
& parsley terrine,  
celeriac & apple remoulade,  
farmhouse piccalilli

Or

Chargrilled purple sprouting  
broccoli & courgette salad.  
Whipped feta, preserved lemon  
& mint with puffed wild rice

Or

Crab & 'Staithe Smokehouse'  
salmon tartlet,  
saffron & dill pickled fennel,  
salmon mousse & compressed  
cucumber

# Mains

Fillet of Beef Wellington  
(2 people minimum)

Or

Tear & share lamb shoulder  
(2 people minimum)

slow-roasted for 14 hours  
with lemon, garlic &  
pomegranate



# Mains

Woodview Farm Pork belly  
slow roast sage & onion  
stuffed & rolled  
with crackling & apple sauce

Or

Butternut squash, wild  
mushroom & stilton Wellington

All served with  
roast potatoes, maple glazed  
carrots, seasonal greens,  
cauliflower cheese  
& Yorkshire puddings



# Dessert

Sticky date pudding with  
crème anglaise

Coffee & Petit Fours

# Cheese

Selection of British cheeses,  
poppy seed crackers, red onion  
chutney, quince jelly  
+ £6 per person



# Perfect Pairings from the cellar

Sparkling Nyetimber Classic  
Cuvée NV West Sussex £38

Pinot Grigio, Castel Firmian,  
Mezzacorona 2019 Trentino,  
Italy £20

Mahi Sauvignon Blanc 2018  
Marlborough, New Zealand £27

Finca La Linda Malbec, Luigi  
Bosca 2019 Mendoza, Argentina  
£27

Prunotto Barolo 2016,  
Prunotto, Monforte d'Alba  
£51





Espresso Martini,  
French Martini or  
Negroni

The perfect compliment  
to your Mum's  
"Farmhouse at Home"  
experience

£7





# Orders

Orders to be placed over email  
reservations

@farmhouseatredcoats.co.uk

(we will call you back to take  
payment and confirm)

by Tuesday 9th March

3 course with Beef Wellington £55

3 course with Lamb shoulder £45

3 course with Vegetarian

Wellington £40

(per person)

Allergen information on request  
as well as full Vegan options.



# Collection & Delivery

We now have a delivery  
service for those ordering  
food & drinks

(new regulation states that you  
can only have alcohol delivered,  
minimum orders apply.

Slots limited to 13th March)

Pick up from the Farmhouse  
by the tractor

Sunday 14th between  
11am & 5pm



# Farmhouse at Home

## Reviews

"Such a luxury to have a meal from The Farmhouse prepared for us to enjoy at home.

Delicious food (like having your own private chef), with bottles of Nyetimber & fabulous wine.

A transportive treat in lockdown!"