

Christmas Opening Times

CHRISTMAS EVE

Bar: 11am - 10pm | Food: 12pm - 8pm

CHRISTMAS DAY:

Bar: Closed | Food: Reservations Only

BOXING DAY:

Bar: 12pm - 5pm | Food: 12pm - 4pm

27th-30th December

Bar: 11am - 10pm | Food: 12pm - 9pm

NEW YEAR'S EVE

Bar: 12pm - 9.30pm | Food: 12pm - 8pm

NEW YEAR'S DAY

Bar: 12pm - 5pm | Food: 12pm - 4pm

Contact us

T: 01553 675566

www.thefarmers-inn.co.uk

Christmas Party Nights in the Barn

Are the perfect way to celebrate the festive season.

Enjoy a delicious festive meal and then dance the night away to the sounds of our resident DJ - The Party Starters.

Scan the QR code for more information.



Christmas

at The Farmers



2025

CHRISTMAS DAY CARVERY

STARTERS

Spiced parsnip soup served with croutons, a warm roll and butter (GFA)

Crispy chicken bites served with a festive cranberry dip

King prawn cocktail served with a Marie Rose sauce,
lemon and bread and butter (GFA)

Roasted butternut squash filled with a medley of vegetables
in a rich tomato ragu (V, VG, GFA)

Portobello mushroom topped with rustic ratatouille and
finished with a herby breadcrumb (V, VG, GFA)

MAIN

Carvery choice of
Traditional roast Norfolk turkey or
Topside of beef

Served with roast potatoes, chestnut stuffing, pigs in blankets,
honey roast parsnips, carrots, cauliflower cheese and sprouts

Moroccan roast (VG)

Mushroom, spinach & white truffle oil suet pudding (V)

DESSERT

Desserts to be confirmed via pre-order form

Tea or coffee and mince pie

12pm arrival for 12.30pm sit down
Adults £80 | Children £40* | Under 2's FREE

* 2-12 years old

**A deposit of £40.00 per person is required at the time of booking. The balance is due
by 1st November 2025. All deposits are non-refundable.**

BOXING DAY & NEW YEAR'S DAY CARVERY

STARTERS

Soup of the day served with bread and butter (V, GFA)

Crisp halloumi and sweet chilli mayonnaise (V)

Prawn cocktail served with Marie Rose sauce with bread and butter (GFA)

Battered chicken bites served with a sweet chilli dip

Pea and mint falafel bites served with a salsa dip

Portobello mushroom topped with rustic ratatouille and
finished with a herby breadcrumb (V, VG, GFA)

MAIN

Carvery choice of

Topside of beef

Leg of pork

Leg of lamb

Served with roast potatoes, seasonal vegetables and all the trimmings

Fish of the day

Chef's vegetarian and vegan option

DESSERT

A selection of seasonal desserts

Available from 12pm - 4pm
2 Courses £24.00 | 3 Courses £28.00

ALLERGENS & INTOLERANCES

If you have any concerns please advise at the time of booking.

V - Vegetarian **VG** - Vegan **GFA** - Gluten Free available