Fordhall
Community Land Initiative

Christmas Celebrations
in our Eco-Straw Lodge

Celebrate the season with a relaxed lunch and time together in the beautiful surroundings of Fordhall Organic Farm. Exclusive for 30- 60 guests

Traditional Christmas Dinner

A festive sit-down meal, with pasture-raised meats and seasonal organic produce

Starters

Free-range chicken liver & red wine pate, mulled wine beetroot chutney, toasted bread

Woodland mushroom pate, pickled mushrooms, toasted bread

Mains

Braised Fordhall pasture-raised beef or Honey Glazed Ham* served with free-range pigs in blankets, roasted potatoes, hearty-winter vegetables and bone-broth gravy

*(Only one choice of meat for whole group)

Winter squash & cranberry tart served with roasted potatoes, heary winter vegetables and a rich vegetable gravy

Dessert

Spiced crumble, mulled fruit & clotted cream

Plate of Welsh and English cheeses, homemade pickles & chutney

Two courses	Three courses
£45 per person	£52 per person

The Relaxed Christmas Feast

Slow cooked Fordhall free-range pork served in a soft bap, with pickled red cabbage and sweet cranberry sauce

served with

Roasted and beetroot salad,with pickled celeriac and red cabbage, walnuts, green leaves, beetroot & orange dressing

Fluffy roasted potatoes

£35 per person

+ cheesecake buffet £7 per person

both includes

Exclusive hire of the Straw Lodge up to four hours, fire pit, hay bale circle and eco-crackers.

Plus a fully stocked bar open till 10pm

Make a Night of it!

Stay overnight at Fordhall in our bunk rooms and enjoy the farm for a little longer

Hire your own DJ or band - no extra charge!

Make the party bigger by hiring a marquee! We can send you trusted local marquee hires

Get in touch: Tel: 01630 638696 Email: celebrate@fordhallfarm.cor