

CHRISTMAS PARTY NIGHTS

Friday 1st December

The Fabulous Lipinski Brothers Band

The Lipinski Brothers are a fabulous band that plays covers from the Swinging 60's to the Naughty 90's and Beyond.

Saturday 2nd December

A Tribute to The Beatles with Gary Gibson

A fabulous trip down memory lane featuring world's number

1 John Lennon Impersonator - Great Beatles Rock and Roll

Friday 8th December

Saturday 9th December

A Tribute to Rod Stewart

Stan Terry performs all Rod Stewart's greatest hits.

Friday 15th December

A Tribute to Franki Valli

Peter Sarsfield winner of Stars in Their Eyes 2015.

Peter also performs hits from the 50's

including Frank Sinatra, Nat King Cole and Dean Martin

Saturday 16th December

The Vince Freeman Duo

When Will.I.A.M from the Black Eyed Peas tells you your voice is; 'Awesome Awesome'

Vince Freeman received such praise during the 'The Voice 2012'

He got into the final 40 and coached by Danny O'Donoghue.

He has shared stages with incredible artists such as:

Ed Sheeran, Eric Clapton, Paul Weller, Jocelyn Brown, Jamie Woon, Nizlopi and performed in Las Vegas for Pepsi.

Thursday 21st December

A Tribute to Lionel Richie

Hamilton Browne is without doubt the Number 1 'Lionel Richie Tribute' around today. His uncanny resemblance and voice to Lionel Richie is amazing. The BBC invited Hamilton to guest alongside Lionel himself on the 'Graham Norton Show'. Hamilton appeared on the BBC1 'The One Show' and was the voice for the Walkers Crisp advert

featuring Lionel & Gary Lineker (2011). In September 2014 He appeared with Lionel on 'Sunday Night at the Palladium'

Friday 22nd December

The Legendary Paul Da Vinci

The Original voice of "Sugar Baby Love" that sold over 8 million records. Paul's voice is legendary amongst his peers

Saturday 23rd December

Tribute to Legends Elvis and Neil Diamond

Award Winning International Artist gives you a

Tribute to Neil Diamond and Elvis Presley.

A Traditional Country Inn set in beautiful rolling countryside where we cordially invite you to drink, dine and relax in our warm, friendly and cosy environment. Exposed wooden beams, log fires and candlelit tables are just a small part of what's waiting inside to welcome you.

Our Chefs at The Farmers Arms work passionately preparing and creating fabulous homemade dishes to tantalise your taste buds.

All our food is prepared fresh onsite and cooked to order to maximise freshness and optimise taste. We take care and pride in sourcing the best local ingredients Gloucestershire. Has to offer. We also cater for all dietary requirements so please ask for further information.

At Christmas Time we prepare carefully selected produce from local farms and suppliers to create mouth-watering festive dishes for your delight and our meals are then served in beautifully decorated surroundings with warm, friendly service.

New Years Eve Celebrations 31st December

Come and join us for a night to remember.

An Amazing Festive 3 Course Meal, Sparkling Wine to Toast in the New Year and Live Music from The Lipinski Brothers

New Years Eve

Terms and Conditions

Bookings and Pre-orders are Essential

A non refundable deposit of £15 per person must accompany your original booking to guarantee your table. All Balances and Pre-orders must be finalised by the 15th December

Christmas Day Bookings Terms & Conditions:

Bookings and Preorders are assential

A non refundable deposit of £20 per person must accompany your original booking to guarantee your table.

All Balances must be paid and all Pre-orders must be finalised by 15th December

Christmas Day Menu

25th December



Christmas Day Opening Hours

Food Service Times
12.00 - 4.00 pm

Bar Opening Hours
12.00 - 6.30 pm

The Farmers Arms
Lower Apperley
Gloucestershire
GL19 4DR

www.farmersarms-lowerapperley.co.uk
info@farmersarms-lowerapperley.co.uk

Tel:01452780307

Adults £70 per person
Children £35 per Child
Very Young Children
(Priced on Order)



Farmers Arms Christmas Day Menu

Come and Join in This Years Festivities !!



On Arrival

A Glass of Sparkling Wine or Bucks Fizz
And a Selection of Homemade Canopies

Christmas Starters

Honeyed Parsnip and Carrot Soup
Rich and Creamy, topped with Croutons

Chicken Liver and Madeira Parfait
Festive Chutney and toasted Baguette

King Scallops and King Prawns
French Filo filled with Ewes Cheese, Grated Sweet Vegetables and finished with a Mango, Pineapple and Coriander Salsa

Madgetts Duck Breast
Bacon and Spring Onion Salad, Mixed Leaves and a Plum and Ginger Compote

Seafood Gratin Thermidor
King Scallop, King Prawn, Crab and Cod Poached in a White Wine, Garlic and Mustard Cream topped with a Gruyere, Parmesan and Herb Crust

Venison Medallions
Bacon and Black Pudding with a Blueberry Dressing

Goats Cheese Mille Feuille
Baked Apple and Pear, Spicy Tomato Chutney

Blue Cheese and Grape Pannacotta
Poached Pear and a Bacon and Onion Jam

Christmas Main Dishes

Roast Breast Free Range Turkey
Goose Fat Roast Potatoes Sage and Onion Stuffing, Pigs in Blankets, Bread Sauce and Gravy

Pork Fillet Medallions
Boulangier Potatoes, Sherry, Mushroom Onion Cream

Fillet of Welsh Black Beef
Topped with Stilton Field Mushroom, Dauphinoise Potatoes and a Mushroom, Shallot and Madeira Jus

Rack of Welsh Hill Lamb
Roasted in a Rosemary, Garlic and Parsley Crust Dauphinoise Potatoes, Rich Cranberry and Port Jus

Free Range Breast of Chicken
Wrapped in Bacon, Filled with Black pudding, Sage and Mushroom Mousse on Boulangere Potatoes with a Port and Stilton Cream

Sea Bass Fillet
Dauphinoise Potatoes with a Prawn, Tarragon, White Wine and Garlic Cream

Lemon Sole and King Prawns
On Dauphinoise Potatoes with a Light Sun Dried Tomato and Pesto Cream

Goats Cheese Potato and Red Onion Tart
Over Braised Red Cabbage and Spiced Apple with Roasted Tomato, Courgette and Basil Sauce

Camembert Mushroom and Spinach Strudel
Sherry mushroom and Onion Cream

Christmas Desserts

Traditional Christmas Pudding
Brandy Snap Basket with a Brandy Cream

Sticky Toffee Pudding
Butterscotch Sauce and Clotted Cream

Baileys Crème Brulee
With Chocolate Chip Cookie

Chocolate Brownie
Chantilly Cream and a Raspberry Coulis

Caramel Pannacotta
With Salted Caramel Ice Cream

Chocolate and Cherry Cream Roulade
Chocolate Sponge filled with Cherries and Liqueur and Chantilly Cream Topped with Chocolate

Festive Fruit Salad
Brandy Snap Basket and Vanilla Ice Cream

A Selection of Cheese and Biscuits
Biscuits, Celery, Apple and Grapes

A Selection of chefs Ice Creams
Strawberry, Vanilla and Chocolate Ice Cream Served in a Tuille Biscuit Basket

To Finish

Coffee Mince Pies and Chocolates