



at the Old Arms Ltd.

## **Christmas fair**

**2 course @ £28.50**

**3 course @ £32.50**

### **Starters**

Soup GF VE

**Mixed game terrine wrapped in pancetta served with a juniper and red currant jelly GF**

**Fresh fish goujons, homemade tartar sauce and a lemon dressed rocket salad**

**Roasted pear generously topped with a walnut and ginger filling VE GF**

### **Main course**

**Rolled Turkey breast escalope filled with a sage and onion stuffing wrapped in pancetta**

**Roast fillet of Hake topped with a fresh herb crust on a pea purée with a chive butter sauce and served with new potatoes**

**Slow cooked beef cheek on horseradish mash with winter greens and a baby onion sauce GF**

**Baked Aubergine filled with a roasted nut and vegetable ragout on a tomato coulis VE GF**

**Our Christmas fair Main courses are served with seasonal Vegetables & Roast potatoes**

## Desserts

**Christmas pudding with brandy cream**

**Chocolate Cherry & almond brownie with vanilla ice cream VE**

### **Selection of Cheeses**

**Warm banana and cinnamon sponge with toffee sauce and ice cream GF VE**

**Frozen mango and passion fruit parfait with Vanilla shortbread**

**Why not finish off your Christmas fair  
with one of our Matthew Algie coffee's**

**VE Vegan friendly GF Gluten Free**

**IF YOU HAVE A SPECIFIC ALLERGY OR DIETARY REQUIREMENT, PLEASE LET US KNOW.**

**We use a wide range of ingredients with many of our products containing various allergens. As such there may be traces of various allergens present across our product range.**

**All our food is cooked to order please be patient with us at busy times**



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