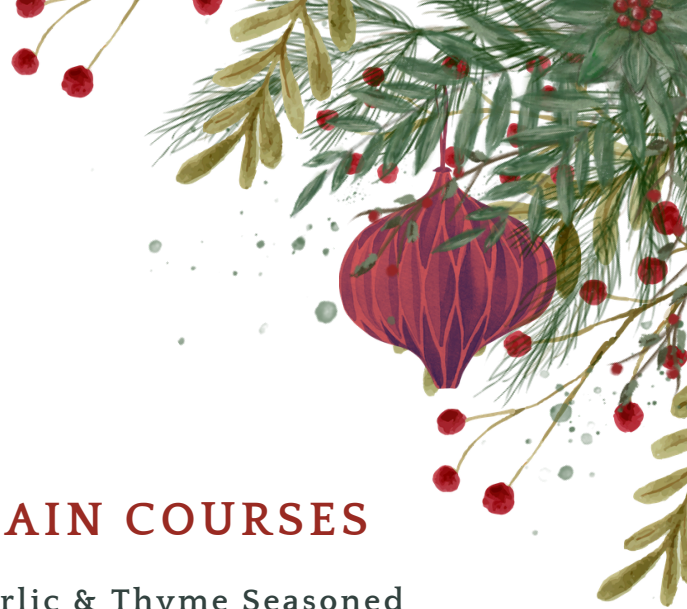


BRENDON ARMS CHRISTMAS menu



STARTERS

Sweet Potato and Parsnip Soup

GF, VG

Topped with smoked paprika vegetable crisps

Salmon Rillettes

With sliced smoked salmon, salmon caviar, wholegrain mustard crème fraîche & toasted sourdough bread

Fig & Goats Cheese Filo Parcel **V**

Finished with hot honey, toasted pinenuts & dressed rocket salad

Ham Hock & Pistachio Roll **GF**

Pickled shallot, granny smith apple, watercress with a mustard dressing & pork scratching crumb

DESSERTS

Traditional Christmas Pudding

GFO, VGO

With Cornish clotted cream

Homemade Gingerbread Tiramisu

Garnished with caramelized ginger & chocolate shavings

Chocolate & Cherry Cheesecake

With black cherry compote, chocolate soil & vanilla ice cream

Homemade Sticky Toffee Pudding

VG

With toasted pecans, glazed pear, toffee sauce & vanilla ice cream

Trio of Farmer Toms Ice Cream

COFFEE & MINTS

MAIN COURSES

Garlic & Thyme Seasoned

Turkey Breast

With roast potatoes, chipolata and bacon roll, & chestnut, bacon and cranberry stuffing

Braised Shin of Beef **GF**

With horseradish mashed potato, caramelized shallots & red wine gravy

Roasted Hake Fillet **GF**

With a dill and lemon crumb, white wine velouté & crushed new potatoes

Mushroom, Chestnut, Cranberry & Brie Wellington **V, VGO**

With Hasselback potatoes & mushroom, red wine gravy

All served with honey and rosemary roasted root vegetables & seasoned tender stem broccoli

2 COURSES £27.95

3 COURSES £32.95

Booking Essential: 01288 354542

Available Wednesday to Saturday

From Wednesday 25th November
to Saturday 19th December