

# BRENDON ARMS CHRISTMAS menu



## STARTERS

### Roasted Butternut Squash Soup

**GF, VGO**

Topped with smoked bacon lardons and toasted chestnuts

### Smoked Salmon

With celeriac rémoulade on toasted brioche bread

### Burrata & Blood Orange Salad **V, GF**

With cinnamon cashews and mulled wine glaze

### Trio of Duck

Sliced smoked duck breast, spring roll and bon-bon with beetroot ketchup

## DESSERTS

### Christmas Pudding

With crème anglaise

### Homemade Panna Cotta **GF**

With strawberry coulis and fresh berries

### Homemade Chocolate Tart

With raspberry sorbet

### Homemade Banoffee Pudding

**GF, VGO**

With sticky toffee sauce and 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, and chestnut, bacon and cranberry stuffing

### Short Rib of Beef

With white truffle mashed potato and finished with garlic panko gremolata

### Roasted Cod **GF**

With chorizo, new potatoes, peppers and finished with a chilli oil

### Heritage Carrot, Beetroot &

#### Red Onion Tarte Tatin **V, VGO**

With parmentier potatoes and homemade pesto

All served with honey and rosemary roasted root vegetables & balsamic roasted brussel sprouts

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**2 COURSES £25.95**

**3 COURSES £30.95**

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**Booking Essential: 01288 354542**

**Available Wednesday - Saturday**

**From Wednesday 26th November  
- Saturday 20th December**