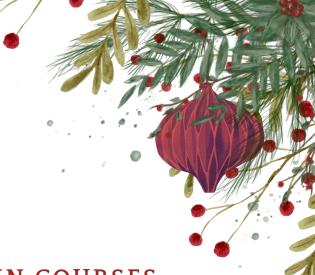
BRENDON ARMS CHRISTMAS



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

2 COURSES £25.95 3 COURSES £30.95

Booking Essential: 01288 354542

Available Wednesday - Saturday

From Wednesday 26th November - Saturday 20th December