- McGILVERAYS -
THE WORTLEY ARMS

Christmas Day Menu

To Begin

Sweet & Sour aubergine tartlet
with crumbled feta (v)

Crispy Polenta Bites
black olive tapenade & crispy basil (v)(gf)

Starter

Beef Fillet carpaccio
marinated beetroot whipped goats cheese and toasted hazelnut (n) (gf)

Roast celeriac & Apple Soup
Salted butter and toasted foccacia (vg)(gfa)

Gin & Tonic Cured Salmon
toasted rye bread with compressed cucumber dil creme fraiche (gfa)

Intermediate

Blood Orange Fruit Sorbet
Served with a prosecco syrup & candid orange

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.
(v)Vegetarian (vg)Vegan (n)May contain nuts (gf) gluten free (gfa)gluten free available on request

Main Course

Turkey Paupiette
Served with fondant potato, pigs in blankets & a rich cranberry gravy (gf)

Contre Fillet of Beef
Served with Stilton Dauphinoise potato & red wine & herb gravy (gf)

Oven Baked Crusted Cod Loin
soft herb mash prawn and mussle butter sauce (gf)

Roast Root Veg & Maple Wellington
with a herb gravy(vg)

All served with Rosemary roast potatoes, Honey roast carrot & parsnips, winter greens, red cabbage & cauliflower cheese (gfa)

Dessert

The Wortley Arms Christmas pudding
Served with brandy sauce & Vanilla bean ice cream

Cheese & Biscuits
Selection of regional cheeses served with crackers, celery & chutney (gfa)

Frangipane Tart
Armagnac-soaked prunes straciatella semifreddo (n)

Raspberry & white chocolate creme Brulee
with Buttered shortbread biscuit (gfa)

Baked Dark Chocolate cheesecake
with Maple granola and chocolate ice cream