- McGILVERAYS -
THE WORTLEY ARMS
FESTIVE MENU

Enjoy our Christmas Fayre Menu throughout December
2 Courses for £28 / 3 Courses for £36

To Start

Classic Prawn cocktail
with King prawn, bloody Mary sauce , cucumber, tomato & buttered bloomer (gfa)

Whipped Chicken liver parfait
toasted brioche & caramelised onion chutney (gfa)

Vodka, dill & Orange cured Salmon
set yoghurt, dill oil & pickled cucumber (gf)

Roast Parsnip & Thyme soup
with herb croutons & Crusty Bread (vg)(gfa)

Camembert for two people
with honey & fig compote & warm toasted bread (gfa)

Crispy Cauliflower Tempura
Gochujang sticky sauce, sesame & coriander (vg)

Pigs in Blankets
with chilli & Cranberry glaze & focaccia bread

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

Rump of Lamb
Root veg mash, savoy cabbage & a puy lentil jus
+ £4 sup (gf)

Our own Chicken, Stuffing & Cranberry Pie
creamy mash & sautéed vegetables in a red wine sauce.

Turkey Roulade wrapped in Bacon
leek & Cumberland sausage with fondant Potato, roast winter vegetables, red cabbage & cranberry jus (gf)

Fillet of Seabass
Grilled on a bed of Samphire, Sautéed new potatoes, greens & a rich tomato and prawn beurre blanc (gf)

Homemade sweet potato gnocchi
Roast butternut squash, sprout slaw, toasted pumpkin seed & spinach pesto (vg)(gf)(n)

Wortley Braised Beef
Slow cooked beef shin, with a garlic & parsley mash, with greens & horseradish gravy +£4 sup (gf)

Traditional beer battered Haddock & Chips
Served with our twice cooked chips, mushy peas & our own recipe tartare sauce (gfa)

Dessert

McGilverays Christmas pudding
served with vanilla ice cream & warm brandy sauce

Sticky Toffee Pudding
with black treacle butterscotch & salted caramel ice cream (gf)

Spiced Apple Semi Freddo
served with a blackberry compote & Ginger crumble (gf)

New York Style Baked Cheesecake
Mulled plums, amaretto biscuit crumble

Chocolate & Orange Creme brulee
hazelnut & confit orange shortbread (gfa)

Selection of Regional Cheeses & Biscuits
served with homemade chutney, grapes & Celery +£2 sup (gfa)