

THE DENISON ARMS
CHRISTMAS FAYRE MENU

STARTERS

Smoked mackerel pate with griddled toast and cress salad

Prawn cocktail served with a crevette and brown bread

Apple and celeriac soup served with a bread roll

Baked mushroom stuffed with ricotta cheese and spring onion, served with garlic bread

MAINS

Traditional turkey dinner served with stuffing, pigs in blankets and the usual trimmings

Chestnut, spinach, and blue cheese en crouete, served with new potatoes and seasonal vegetables

Beef fillet with horseradish and prosciutto, served with new potatoes and seasonal vegetables

Spiced roast Salmon served with dauphinois potatoes, tender stem broccoli, braised carrots and a mango chutney

DESSERTS

Wild berry pavlova

Traditional Christmas pudding served with brandy sauce

Bread and butter pudding served with creamy custard

£22.50 PER PERSON- 3 COURSES

£19.95 PER PERSON – 2 COURSES

Pre booking and order is essential. A £10 per person deposit is required at time of booking. Deposit is non refundable if cancellation is made less than 24 hours prior to booking.

No promotions or discounts are valid on this menu.

Please collect a booking form from the bar.