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FEILDENS ARMS

CHRISTMAS MENU

3 COURSES £30

BOOKING NAME _____

TO START

ROASTED ITALIAN RED PEPPER & TOMATO SOUP · VG · GF

Served with warm sourdough bread.

BREADED BRIE WEDGES

Golden, crisp-coated Brie with a melting centre, dressed salad and cranberry compote.

HOUSE PATE · GF

Served with red onion chutney, toast and dressed salad.

MAINS

ROAST TURKEY · GF

Garlic and thyme roast potatoes, creamy mash, Yorkshire pudding, pigs in blankets, stuffing balls and lashings of stock-pot gravy. Cauliflower cheese, root vegetable mash and Brussel sprouts served on the side.

BEEF BOURGUIGNON · GF

Rich beef casserole with bacon, silverskin onions and mushrooms, creamy mashed potatoes and seasonal vegetables.

MAINS

SALMON EN CROÛTE

Succulent salmon fillet wrapped in flaky pastry, served with Barber's Cheddar cheese sauce.

Served with dauphinoise potatoes, honey-roasted carrots and tenderstem broccoli.

BEETROOT & BUTTERNUT SQUASH WELLINGTON · VG

Chunky beetroot and butternut squash in a sweet and sharp balsamic chutney, wrapped in a golden-baked puff pastry lattice with a shortcrust pastry base.

Served with dauphinoise potatoes, honey-roasted carrots and tenderstem broccoli.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING · VG AVAILABLE

Served warm with brandy sauce.

CHEESECAKE OF THE DAY · GF AVAILABLE

Served with Chantilly cream.

CHOCOLATE & GINGER TART

A ginger-flavoured pastry case filled with a ginger-flavoured milk-toffee filling, topped with a layer of ganache, a sprinkle of ginger crumble and a gold-splash effect.

SAVE A LITTLE FOR LATER

If you don't fancy all three courses on the day,
you're welcome to take your starter or dessert home.

DF = dairy-free available · GF = gluten-free available · VG = vegan available