CHRISTMAS PARTY MENU

Roast Jerusalem Artichoke Velouté
truffle cream, crispy shallot, croutons

Chicken & Duck Liver Parfait
spiced apple chutney, toasted brioche

Gin Cured Scottish Salmon
pickled cucumber, dill crème fraiche, rye crumb

Whipped Goats Cheese & Beetroot
candied walnut, orange dressing, baby herbs

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Roast Turkey
pigs in blankets, fondant potato, buttered sprouts,
maple roasted carrots, rich thyme gravy

Slow Braised Short Rib of Beef
truffle potato purée, roast shallot, glazed carrot, red wine jus

Herb Crusted Cod Loin
crushed potatoes, samphire, brown shrimp & champagne butter sauce

Wild Mushroom & Chestnut Pithivier
creamed leeks, roasted roots, madeira vegetarian jus

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Chocolate Delice
salted caramel, vanilla ice cream

Sticky Toffee Pudding
butterscotch sauce, clotted cream

Traditional Christmas Pudding
brandy anglaise, candied orange

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2 courses
Starter + main OR main + dessert
£32.95 price per person

3 courses
Starter + main + dessert
£39.95 price per person

A discretionary 12.5% service charge added

THE CARPENTERS ARMS

Please advise our staff of any allergies or intolerances before ordering.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other food allergens are present.

Our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance or Coeliac disease, please let us know in advance.

Other options may be available - please ask in-house about your dietary requirements.

Fish dishes may contain bones. All weights are approximate uncooked.

Menu subject to availability / change.

(V) = Vegetarian (VG) = Vegan.

Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination/contact with other allergens.

Cereals containing gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination/contact which may therefore affect those who are extremely sensitive.

If you are unsure which of our products go through the deep fryer please ask a member of staff.