



# XMAS @ THE BREWERS ARMS

**2 courses £25 3 Courses £32.00**

## STARTERS

- CELERIAC SOUP, WITH WILD MUSHROOMS AND CHEESY TOAST (V)  
(VE OPTION) (GF OPTION)
- DUCK & ORANGE PATE, WITH CARAMELISED ONION CHUTNEY AND  
MELBA TOAST
- HARISSA & LIME PRAWN COCKTAIL WITH AVOCADO AND LETTUCE  
(GF)
- PUMPKIN GNOCCHI WITH CRISPY SAGE AND FETA

## MAINS

- TURKEY ROAST DINNER, WITH GOOSE FAT ROASTIES, HONEY ROASTED  
PARSNIPS, ROASTED CARROTS, SHREDDED SPROUTS, PIGS IN BLANKETS  
AND SAUSAGE MEAT STUFFING BALLS. (GF OPTION)
- KEDGEREE, WITH FLAKED SMOKED HADDOCK, CREAMY RICE, BOILED  
EGGS, PARSLEY AND WARMING INDIAN SPICES (GF)
- MUSHROOM AND SQUASH WELLINGTON, WITH ROAST POTATOES,  
CARROTS AND PARSNIPS, SHREDDED SPROUTS AND HERB STUFFING.  
(V) (VE)
- GINGER BEER AND TANGERINE GLAZED HAM WITH A POTATO AND  
LEEK GRATIN (GF)

## DESSERTS

- CHOCOLATE AND CARAMEL TART WITH CRUMBED HAZELNUTS,  
SERVED WITH CHANTILLY CREAM
- VEGAN CHOCOLATE, CHERRY AND HONEYCOMB PARFAIT (V) (VE)  
(GF)
- WINTER MESS, MERINGUE, WHIPPED CREAM, ROASTED FIGS,  
BLACKBERRY COMPOTE AND ELDERFLOWER JELLY (GF)
- WEST COUNTRY CHEESEBOARD, 3 CHEESES, ARTISAN CRACKERS,  
PEAR AND CARDAMON CHUTNEY AND A FIG JAM. (£2 SUPPLEMENT)

Please note that some dishes may contain nuts  
and fish dishes could contain bones. If you have  
any allergies please let us know when you order.