

Christmas Day 2019

Five courses £75

Pre-Dinner

Medjoul dates stuffed with vegan feta and seeds VGN

Starters

Portobello mushrooms, garlic, mature Cheddar, toasted herb crumb, rustic bread V

Ham hock terrine, balsamic red onion chutney, sour dough toasted bread, butter

Calvados oak chip Smoked salmon, candy cane beetroot, horseradish crème fraiche, sourdough GFO

Devonshire dressed crab, grapefruit salad, crème fraiche, herb pesto GF

Carrot and orange soup VG

Festive mains

Hand-carved turkey, chestnut & thyme stuffing, pig in blanket

Roast potatoes, roasted carrots & parsnips, glazed sprouts, seasonal greens, jus

Game pie with venison, pheasant and partridge, Swede puree, Swiss chard

Colcannon, glazed sprouts, jus

Beef Wellington, Dauphinoise potatoes

roasted shallots, chantenay carrots, Madeira jus

Pan-fried seabass, mussels, clams, Champagne & lobster sauce GF

Dill mash, tenderstem broccoli, glazed sprouts

Roasted butternut squash stuffed with quinoa, vegan feta, pine nuts and cranberries VGN

tender stem broccoli, glazed sprouts, caramelised onion compote

Desserts

Christmas pudding, brandy sauce VGN

Milk Chocolate Parfait, Honeycomb & Raspberries V

Brioche bread and butter pudding V

Espresso chocolate mousse, biscotti biscuits VGN

Cheese Board V

A selection of fine British and European cheeses with black grapes, oatcakes, chutney's and celery.

Coffee & Truffle

To book your table call 01189774903

Or email us at info.walterarms@oldspotpubco.com

