



A R E N S



CHRISTMAS DAY MENU

£79.95 PER PERSON

STARTERS

CREAM OF CAULIFLOWER & CHESTNUT SOUP

FRESHLY BAKED DINNER ROLL (v)

KING PRAWN & AVOCADO COCKTAIL

Served with a Homemade Marie-Rose sauce & freshly baked Brown Bread

DUCK & ORANGE PARFAIT

Served with Onion chutney, toasted Brioche & Salad garnish

TOMATO, MOZZARELLA & BASIL TARTLET (v)

Served with chef's mixed salad, Balsamic dressing & a Pesto glaze

MAIN COURSES

UNLIMITED HELPINGS OF:

ROAST TOPSIDE FROM SHROPSHIRE & YORKSHIRE PUDDINGS

ROASTED NORFOLK TURKEY & ALL THE TRIMMINGS

ORANGE & HONEY ROASTED GLOUCESTERSHIRE GAMMON

VEGETARIAN

ROASTED ATLANTIC SALMON WITH A CRANBERRY, ONION & SAGE CRUST

WILD MUSHROOM WELLINGTON

All served with a selection of Chefs Vegetables & Roast Potatoes

DESSERT

CHOCOLATE FUDGE PARCEL

Served with Chocolate Fudge sauce & Vanilla ice cream

HOMEMADE CHRISTMAS PUDDING

Brandy Cream or Ice cream

MASCARPONE & WINTER BERRY BRANDY SNAP

Served with a Raspberry sauce & cream

EUROPEAN CHEESE BOARD

Served with a selection of Grapes, Crackers & fresh Breads

A CHILDRENS MENU IS ALSO AVAILABLE ON CHRISTMAS DAY. PLEASE ASK FOR DETAILS

A DEPOSIT OF £10 PER PERSON IS REQUIRED AT THE TIME OF THE BOOKING.

ALL OUR DISHES ARE PREPARED IN KITCHENS WHERE NUTS, FLOUR ETC. ARE COMMONLY USED SO UNFORTUNATELY WE CANNOT GUARANTEE OUR DISHES WILL BE FREE OF TRACES OF THESE PRODUCTS. FULL PAYMENT DUE 15TH DECEMBER

2018.