



# 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*

BRIE & CARAMALISED ONION TARTLET (v)  
*Served with chef's mixed salad & Balsamic glaze*

### MAIN COURSES

UNLIMITED HELPINGS OF:

ROASTED SHROPSHIRE TOPSIDE OF BEEF & TURKEY WITH ALL THE TRIMMINGS

### VEGETARIAN & FISH

SALMON EN CROUTE FILLED WITH A CRANBERRIES, CREAM CHEESE & BABY SPINACH

WILD MUSHROOM WELLINGTON

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*All served with a selection of Yorkshire Puddings', Chefs Vegetables', Roast Potatoes' & Gravy*

### DESSERT

BEST OF BRITISH TRIO OF PUDDINGS  
*Consisting of Jam RolyPoly, Spotted Dick with Custard & Sticky Toffee Pudding served with Vanilla ice cream*

HOMEMADE CHRISTMAS PUDDING  
*Brandy Cream or Ice cream*

LUXURY BANOFFEE ICE CREAM CAKE  
*Layers of Bananas, Toffee, Homemade Honeycomb Ice cream with a Buttery Crumble base & Served with 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 UNFORTUNATLEY WE CANNOT GUARANTEE OUR DISHES WILL BE FREE OF TRACES OF THESE PRODUCTS. FULL PAYMENT DUE 15TH DECEMBER 2019

PLEASE NOTE A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED ON THE DAY.