



# 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

GRILLED ATLANTIC SALMON WITH MUSHROOM STROGANOFF & RICE

CREAM OF VEGETABLE COTTAGE PINE-NUT ROASTED CRUMBLE

---

*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 2017.