BAR & BRILL BORNING DAY

Three Courses £40 Per Person Bookings from 12 noon

Starters

Creamy Root Vegetable Soup (v)

A Mix of Butternut, Swede, Carrot, Turnips & Parsnips, Enriched w/ Cream & Served w/ Warm Classic Arens House Buns

Buffalo Caulishoots (v)

Crisp Fried Cauliflower Shoots Tossed in Frank's Buffalo Sauce & Served w/ a Ranch Dip

Jamaican Jerk Chicken Thigh Bites

Served w/ Spring Onions, Fried Sweet Plantains, Crushed Chillies & a Sour Cream Dip

Tuna Ahi

Pan Fried Sesame Seed Tuna Steak Garnished w/ Spring Onion, Fried Onions, Soya, Sriracha Mayo, Sweet Chilli & Ginger Dressing

Ham Hock & Pea Terrine

Hot Honey, Toasted Brioche & Apple, Ale & Chilli Chutney

Mains

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COCKTAILS

ALL DAY!

Brisket, Jalapeño, Pickle & Cheese Pie

Arens Slaw, Mac n Cheese & Red Wine Gravy

Lamb Tagine

Apricots, Chickpeas & a Tomato Based Fiery Sauce Served with Flavoured Rice

Porchetta

Roulade of Pork Belly w/ Apple Stuffing. Served w/ Yorkshire Pudding, Apple Sauce, Roast Potatoes, Charred Broccolini & Red Wine Gravy

Festive Burger

100% Breaded Turkey Breast, Blue Cheese, Cranberry Sauce, Sage&Onion Stuffing, Pigs'n'Blankets & Rich Gravy

Heritage Tomato & Burrata Salad

Tossed w/ a Balsamic Reduction, Heritage & Beef Tomatoes, Homemade Salsa, Pesto Oil, Rocket & Fresh Micro Basil

Sweet

Classic Christmas Pudding Rich & Fruity Christmas Pudding Served w/ Brandy Cream Sauce

> Arens Bramley Apple Crumble With Vanilla Ice Cream and Custard

Crunchy[®] Sticky Toffee Pudding Rich Toffee Sauce w/ Vanilla Ice Cream

Nutella[®] Rich Chocolate Fudge Cake Parcel w/ Vanilla Ice Cream

Lemon Sorbet, Raspberry (ve) (gf) Raspberry Couli & Fresh Mint

