

Christmas Day

At the Gardener's Arms 2023

£65 per Head * £35 for Children under 12yrs

£10 Deposit per Head required at time of booking to confirm booking

Bookings taken for 12pm or 3pm

Pre-orders and full payment, to Reach us by no later than 10th December

To Start

Celeriac, Hazelnut and Truffle Soup (V)

garnished with a dollop of chive crème fraiche and served with warm crusty bread sippets

Beetroot, Chickpea & Red Pepper Falafel Bon Bon (Ve)

asian slaw with a cranberry, lime & coriander dip

King Prawns, North Atlantic Prawns and Crayfish Tails

bound in our own tangy marie rose sauce, on a bed of crisp lettuce, served traditionally with bread & butter

Pheasant, Duck Liver & Apple Brandy Paté

served with toasted ciabatta bread & a spiced plumb chutney

Main Course

Traditional Turkey Breast

served with pigs in blankets, traditional vegetables and homemade stuffing, roast potatoes & homemade gravy

Fillet of Salmon, Baked with a Lemon & Herb Crust

on a bed of champ potatoes with pinot grigio, wild mushroom & chive beurre blanc

Pot Roast Leg of Lamb

slow cooked with guinness, apricot & baby shallots served with dauphinoise potato

Butternut Squash, Lentil & Almond Wellington (Ve)

made with puff pastry and served with roasted red pepper queso sauce and lyonnaise potatoes

Dessert

Traditional Christmas Plum Pudding

served with homemade brandy cream sauce

Trio of Chocolate Truffle

chocolate sponge layer of milk, dark & white chocolate truffle, decorated with a chocolate plaque & a light dusting of cocoa powder served in a brandy snap basket

Boozy Baileys Trifle

enough said!

Cheese Board

selection of cheese & biscuits garnished with grapes & celery crudités

Any Allergies or Dietary Requirements, please ask a Member of the Team