

Starters

Gala Melon with Prawns in Marie Rose
Sauce (GF)

Chicken Liver Pate with Salad Garnish, Chutney (GF) & Toast

Breaded Brie set on a Bed of Leaves and Cranberry Sauce (V)

Main

Roast Turkey served with Apricot
Stuffing, Pigs in Blankets & Roast
Potatoes

Shall Charle in Dials Dank T

Braised Steak in Rich Port Jus on a Bed of Horseradish Mashed Potatoes

Roasted Cod Loin wrapped in Parma Ham with a Roasted Tomato Compote & Baby Potatoes

Mushroom, Feta & Spinach Puff Parcel with Baby Potatoes (V)

All main Courses served with an Array of Seasonal Vegetables

Puddings

Tia Maria Crème Brulee

White Chocolate & Raspberry Cheesecake with Raspberry Compote

Sorbet

Cheese Board with Array of Cheese Biscuits (£2.50 supplement)

Two Courses + Coffee or Tea £17.00

Three Courses + Coffee or Tea £21.00

Terms and Conditions

All bookings must be confirmed in writing with payment of £5 per person deposit.

Menu choices must be received as least 4 days before.

Final numbers must be advised no later than 48 hours before and this number will be charged for.

C/Board (+£2.50)	桑郡	1		
C/Cake Sorbet		L		
C/Cake				
Brulee				
Parcel				
Cod				
Steak				
Turkey				
Brie				
<u>Pate</u>				
Melon				
Name.			***************************************	\mathcal{M}

Details of your Booking	our Booking salar	
Name		
Contact No.		務
Email		K
Date of Party		_
No. in party	@ £5 Deposit = £	***
装	MERRY CHRISTMAS FROM FIONA AND THE TEAM AT	K
	THE SHEAF OF ARROWS	Sheaf of Arrows

Want to stay the night?

The Sheaf of Arrows, has 4 en-suite rooms available if you wish to stay the night.

Pet-friendly accommodation, each individually decorated, with free WiFi, Flat screen TV's, Coffee Makers and Complimentary Breakfast.

Please ask a member of staff or look online for more details.



