



Merry Christmas!

Celebrate this festive season here at the Codrington Arms, and we will make sure your Christmas is one to remember! Enjoy the finest festive flavours, always using the freshest locally sourced ingredients, with our delicious, home cooked Christmas menu.

Whether you are looking for a lunch with friends or an evening together with loved ones, we have a wonderful selection of homemade festive dishes to help spread Christmas cheer this festive period.

Our Christmas Menu is being served from Wednesday 27th November.

Lunch served 12 noon until 3pm Monday to Saturday

2 courses £14.95

3 courses £19.95

Dinner served from 5pm

Monday to Saturday

3 courses £24.95

Golden Diners Lunches

*Offering excellent value and slightly lighter portions for the smaller appetite
Designed specifically for groups of diners of state pensionable age and above*

Monday to Thursday 12 noon until 3pm

2 courses £12.95

Special Offers

Free Food!!

Party organiser goes free for bookings of 12 or more

We know it can be a hassle being the one collecting deposits and sorting the pre-order. Therefore when your booking for 12 or more people is booked with all deposits paid by the 29th of October, the party organiser eats for free.

Free Bubbly!!!

A free glass of prosecco for mid week 3 course bookings of 4 or more

Going all out and ordering 3 courses? We'll give each guest a free glass of prosecco when you book a three course Christmas lunch or evening meal between Monday and Thursday, and pay your deposits by the 29th of October.

Free wine!!!!

Pre order any 4 bottles of wine or prosecco and get the 5th free.

Take the hassle out of ordering drinks , and have a selection of wine waiting for you on your table. Pre order 4 bottles of wine or prosecco from our wine list and receive a 5th for free. (Excludes Christmas Day)

Dietary requirements and Allergies

Please inform us of any dietary requirements or allergies at the time of booking, and ensure these are also noted on your pre orders.

GF - Gluten Free

GFO - Gluten Free Option Available

V - Suitable for vegetarians

A specially created vegan festive menu is available on request

Festive Menu

Available from the 27th of November to 24th of December

To Start

Homemade leek & potato soup v gfo
with a warm artisan roll

Ham hock & apricot terrine gfo
with a warm artisan roll

Prawn & crayfish salad gf
with radish and lime aioli

Creamy tarragon and garlic mushrooms v gfo
on toasted focaccia

Main Course

Traditional roast turkey with stuffing, pigs in blankets and honey roast parsnips
Served with roast potatoes, seasonal vegetables & gravy gfo

Slow braised feather blade of beef
*with baby onions, mushrooms and smoked bacon in a rich red wine gravy, with
horseradish mashed potato gf*

Pan seared fillet of hake
on a bed of roasted peppers, chorizo and parmentier potatoes gf

Broccoli & stilton lattice
on a bed of port poached pear and seasonal vegetables v gfo

Dessert

Luxury Christmas pudding
with brandy sauce gfo

Pink gin and rhubarb panna cotta
over 18's only! gf

Chocolate & hazelnut ice cream bomb gf

Classic cheese and biscuits gfo
with apple and caramelised onion jam (+£2.50 supplement)

Mince pies to finish

Christmas Day Menu

Adults £65pp

Bucks Fizz & canapés on arrival

To Start

Honey roast parsnip soup
with a warm artisan bread roll gfo

Smoked duck & roasted walnut salad
with a winter berry drizzle gf

Smoked salmon, cream cheese and watercress roulade
on a rocket salad gf

Beetroot carpaccio with goats cheese mousse
garnished with candied walnuts gf

Main Course

Roast turkey, pigs in blankets, stuffing and honey roast parsnips
with roast potatoes seasonal vegetables and gravy gfo

Pork medallions with a creamy apple sauce
with mustard mashed potato and crispy kale gf

Rolled sea bass fillets wrapped in smoky bacon with a pine nut and cranberry stuffing
on a bed of roasted new potatoes and green vegetables gfo

Wild mushroom, chestnut and thyme pithivier
with roast potatoes, seasonal vegetables and gravy gfo

Desserts

Traditional Christmas pudding
with brandy sauce gfo

Tanqueray Sevilla Orange gin and passion fruit panna cotta gf
for over 18's only!

Chocolate Baileys Cheesecake

Festive cheese board with Somerset Brie, Smoked Applewood Cheddar, Stilton & Wensleydale with Cranberry. Served with apple and caramelised onion jam & crackers.
(+£2.50 supplement) gfo

Mince Pies to Finish

Children Under 15 £35 per person. To include smaller portions from the main menu, or a children's menu is available on request.

How to book and T's and C's

Call us on 01454 227222, or email at codringtoninfo@gmail.com to check availability for your booking.

Please note, that we will aim to serve your food to your table 30 minutes after the time of booking, we are unable to hold off service if members of the party are late during busy periods.

We require a non-refundable £5 per head deposit for all bookings. Your booking is not guaranteed until a deposit has been received.

Any "No Shows" on the day will be charged in full.

Pre-orders should be received no later than 14 days before your booking. Any dietary requirements must be stated on your pre order. We are unable to make substitutions for this on the night.

Menus can not be mixed and matched.

Please retain a copy of your pre-order, with names and bring this with you on the day.

Free wine applies to the cheapest bottle from your selection.

Free prosecco is available for over 18's only, no substitutions can be made. A glass is a 125ml measure

We reserve the right to make substitutions to items on the menu, only when absolutely necessary and only due to availability of fresh produce.



Codrington
Arms

