

THE CHURCHILL ARMS CHRISTMAS 2019

STARTERS

*Celeriac, wild mushroom, smoked bacon & chestnut veloute
with locally baked bread*

*Smoked applewood & pear chutney twice baked soufflé
& a balsamic reduction*

*Kiln roasted salmon & gin & tonic parfait,
locally baked bread & cucumber raita*

MAINS

*Roast Turkey, bacon wrapped chipolata,
sage cranberry & chestnut stuffing, seasonal vegetables,
beef dripping & thyme roasted potatoes & rich roast gravy*

*Buttermilk poached salmon fillet, mixed bean cassoulet
& pan fried shredded sprouts*

*Shires beef & Blacksticks Blue en croute, seasonal vegetables,
beef dripping & thyme roasted potatoes & rich roast gravy*

*Portabello mushroom, sweet potato & stout open tart,
seasonal roasted root vegetables & thyme roasted potatoes*

DESSERTS

*Baked creme brulee cheesecake & a fruit coulis
A slice of Christmas pudding & brandy butter sauce
Toffee apple & cinnamon cake with creme anglaise
Belgian chocolate & clementine torte with chantilly cream*

2 COURSES £23 3 COURSES £29

HOW TO BOOK

*Simply call us on 01380 812287 to check availability
and to make a provisional reservation*

*To confirm your booking please return the completed booking form
with a £10 per head non refundable deposit*

*Christmas menu available
from November 2019 to January 2020*