

Boringdon Arms, Turnchapel

Christmas Menu

2 Course - 24.00 3 Course - 30.00

STARTERS

Hot Smoked Atlantic Salmon Flakes

Kiln roasted Salmon Flakes on a bed of Mixed Salad

Mature Cheddar, Chive & Mustard Souffle Ⓥ

With Salad Garnish

Venison, Pork & Pancetta Terrine ⓌⓌ

With Ciabatta Toast & Salad Garnish

Mushroom & Crumbly Blue Arancini ⓌⓌ Ⓥ ⓋⓌ

Risotto Rice, Mushrooms, Blue Cheese and Coconut Oil in gluten free breadcrumbs

MAINS

With Roast Potatoes and Seasonal Vegetables

Wild Boar, Pork, Apple & Cider Pie ⓌⓌ

Diced wild boar, pork and apple cooked in a creamy apple cider and mustard sauce encased in a gluten free shortcrust pastry

Spinach & White Truffle Oil Suet Pudding ⓌⓌ

Suet pastry pudding with a filling of mushrooms, spinach & white truffle oil

Traditional Roast Turkey

With Yorkshire Pudding, Pig in Blanket, Stuffing and Gravy

Stuffed Butternut Squash Ⓥ ⓋⓌ

A roasted butternut squash half stuffed with peppers, basil and breadcrumbs

DESSERTS

Traditional Christmas Pudding Ⓥ ⓋⓌ - ⓌⓌ option available

With a choice of Brandy Sauce, Custard, Ice-Cream, or Pouring Cream

Belgian Chocolate and Clementine Mousse Ⓥ ⓋⓌ

Belgian chocolate mousse centred with clementine and orange liqueur mousse on a biscuit crumb base

Lemon Berry Cheesecake ⓌⓌ Ⓥ ⓋⓌ

Gluten free biscuit base with a creamy lemon filling and topped with a summer fruit compote

Panettone Bread & Butter Pudding Ⓥ

Panettone Sponge Chunks with Dark Chocolate Chunks, Sultanas and Mixed Peel, topped with Chocolate Sauce and a crisp Brown Sugar crust

Available 2nd - 21st December

12:00 - 15:00 and 18:00 - 21:00

(Excluding Sundays)

ⓌⓌ Items for Coeliac, Ⓥ Items for Vegetarians, ⓋⓌ Items for Vegans. Booking essential, including pre-orders. Minimum of 2 persons, maximum of 20 persons. £10 non-refundable deposit per person required upon booking. Please check availability before booking. Please complete and fill in an order form via email.

Complimentary Coffee & Mints to conclude.