

Festile Fayre Menn

2 COURSE £35 / 3 COURSE £38

STARTERS

LEEK AND POTATO SOUP

Drizzled with a chive oil and warm ciabatta bread. v

OAK SMOKED SALMON & KING PRAWN

served inside a crispy gem lettuce drizzled with a horseradish cream and lime vinaigrette

BREADED CAMEMBERT ROUNDS

served on a caramelised apple and red onion chutney. v

STUFFED PORTOBELLO MUSHROOM

filled with roasted red pepper, goats cheese and spinach topped with a garlic and herb crumb drizzled with a white truffle oil. v

MAINS

ROAST TURKEY DINNER

Served with beef fat roast potatoes, buttered mash and greens, honey glazed carrot, sprouts, stuffing and pig in blankets

BLADE OF BEEF

Cooked in red wine and a rich beef sauce, served on a bed of chive mashed potato with honey glazed carrot and buttered greens

ROASTED STUFFED CHICKEN BREAST

stuffed with brie, cranberry and walnuts wrapped with smoked streaky bacon, served on roast potatoes and pan-fried shredded sprouts. With a redcurrant gravy

BAKED SALMON WITH A PARMESAN & HERB CRUST

Baked salmon fillet, topped with a herb crust on a bed of buttery mashed potato & chargrilled asparagus spears. Served on a pool of béarnaise sauce

VEGAN SPICED CAULIFLOWER, SPINACH & RED LENTIL PIE

served with roast potatoes, sprouts & seasonal greens with a vegan gravy. v, vea

VEGAN CRANBERRY NUT ROAST

Served with roast potatoes, carrots, sprouts and seasonal greens with a red wine vegan gravy. v, vea

DESSERTS

XMAS PUDDING

Served with a brandy sauce.

CARAMEL APPLE BETTY

Served with custard or vanilla ice cream. v, vea

IRISH LIQUOR CHEESECAKE

Served with a vanilla ice cream.

SUNDAE OF THE DAY v, gf

SALTED CARAMEL CHOCOLATE BROWNIE

Served with a pistachio ice cream. v, vea, gf

THE CHETWYND ARMS Festile Fayre Menn

2 COURSE £35 / 3 COURSE £38 BOOKING FORM

Please carefully fill in this form and give it to one of the team behind the bar with your deposit

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Date of party	Time of party Adults Children															
Name																
Address	address															
Postcode	Tel/Mobile															
Email address	ail address															
		STARTERS				MAINS						DESSERTS				
Please indicate your food choices and let a member of our team know if you have any dietary requirements NAMES	LEEK & POTATO SOUP	OAK SMOKED SALMON AND KING PRAWN	BREADED CAMEMBERT ROUNDS	STUFFED PORTOBELLO MUSHROOM	ROAST TURKEY DINNER	BLADE OF BEEF	ROASTED STUFFED CHICKEN BREAST	BAKED SALMON	VEGAN PIE	VEGAN NUT ROAST	XMAS PUDDING	CARAMEL APPLE BETTY	IRISH LIQUOR CHEESECAKE	SUNDAE OF THE DAY	SALTED CARAMEL CHOCOLATE BROWNIE	
STAFF USE ONLY Deposit amount		F	Receive	ed by					Pa	yment	metho	d				

Please talk to us if you have any allergies or intolerances before you order food and drinks. We want to cater safely for everyone. Full allergen information is available on request. Allergy warning: Where our team takes every measure possible to prevent cross contact, menu items may contain traces of wheat, eggs, nuts & milk.

Please ask our staff for more information

GFA = Gluten Free Available, V = Vegetarian, DF = Dairy Free, VeA = Vegan Available