



Christmas at The Craven Arms

Celebrate the Festive Season with us!

Whether it be in our cosy Tipi or in our traditional pub we have got you covered! From smaller parties to large corporate events our experienced team can cater to your needs.

Private hire of the Tipi as well as different catering options for large parties are also available. Please give us a call to discuss.

We can't wait to celebrate Christmas with You!



THE CRAVEN ARMS *Christmas Menu*

STARTERS

- Leek and potato soup with crusty bread (VEG) (GF available)
- Chicken liver & cognac pate with red onion chutney and toast (GF available)
- Lamb Kofte skewer with flatbread & mint yoghurt
- Mushroom stuffed with goats cheese & red peppers, topped with breadcrumbs, served with red onion chutney (V)(GF available)
- King Prawn Cocktail with brown bread & salad (GF available)

MAIN DISHES

- Traditional Roast Turkey with all the seasonal trimmings (GF available)
- Lancashire Lamb Casserole with roast potatoes (GF)
- Seabass served with butternut squash and sage risotto (GF)
- Confit Duck Leg with roast potatoes and black cherry & port sauce (GF available)
- Butternut Squash, Kale & Apricot Roast with roast potatoes and vegetarian gravy (VEG)

ALL OF THE ABOVE ARE SERVED WITH SELECTION OF VEGETABLES:
Honey glazed Parsnips, Carrots & Brussel Sprouts

DESSERTS

- Traditional Christmas pudding with brandy sauce (GF available)
- Sticky rum & ginger pudding with custard
- Chocolate & Orange Tartlet with Ice Cream (VEG & GF available)
- Espresso Martini cheesecake with cream
- Banoffee Pie Tartlet with banana Ice Cream

2 COURSES - £27.50 3 COURSES - £33.50

PREORDER AND DEPOSIT OF £5 PER PERSON IS REQUIRED TO SECURE
THE BOOKING

PLEASE ADVISE OF ANY ALLERGIES AND DIETARY REQUIREMENTS
WHEN PLACING YOUR PREORDER

OUR FESTIVE MENU IS AVAILABLE FROM
END OF NOVEMBER UNTIL 24TH OF DECEMBER

