

# BATHURST ARMS

## Christmas Day menu 2018

### Starters

#### Ham hock & pea terrine

a pressed terrine of slow cooked ham hock, peas, honey & mustard

#### Seafood cocktail

prawns, crayfish, smoked salmon and crevettes in a Marie-Rose sauce with crisp iceberg lettuce, tomato and brown bread

#### Spiced parsnip soup

with fresh crusty bread

#### Stuffed mushrooms

with walnuts, camembert and cranberry

#### Smoked haddock Welsh rarebit

with creamed leeks

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#### Champagne sorbet

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### Mains

#### Turkey

with fresh vegetables, pigs in blankets, stuffing, roast potatoes

#### Lamb shank

Slow cooked in mulled wine, served with fresh vegetables, pigs in blankets, stuffing, roast potatoes

#### Nut roast

with fresh vegetables, stuffing, roast potatoes and Yorkshire pudding

#### Venison haunch

with whisky marmalade crumb, tangerine and Drambuie jus and mashed potatoes

#### Lobster thermidor

the classically dressed fresh lobster with a white wine, cream & mustard sauce

#### Stuffed butternut squash

sautéed medley of vegetables topped with a tomato & basil sauce

All our gravy's are gluten free. If you have any dietary issues please inform us upon booking so we can assist you as much as possible.

### Desserts

#### Xmas pudding

the traditional favourite full of seasonal flavours. Served with custard or brandy sauce.

#### Chocolate pot

velvet smooth chocolate with homemade shortbread biscuits.

#### Christmas sundae

dark choc, clotted vanilla and mince pie ice cream with mandarins, pudding bites and whipped cream

#### Baked vanilla cheesecake

with winter berries & whipped cream

#### Chocolate & orange slice

velvet chocolate and orange pieces on a brownie base. GF & vegan friendly

#### Cheese and biscuits

Bath soft, Sussex Charmer, Blacksticks Blue from Preston and our own North Cerney goat's cheese made right here in the village, all proving that the British really can make wonderful cheese. Served with chutney, grapes and assorted biscuits.

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If you would like a coffee or liquor please ask your server.

**£65.00 per person**

