



# THE BENT ARMS

## Christmas Menu

### STARTERS

CELERIAC, HAZLENUT & TRUFFLE SOUP GFQ, VGNQ, DFQ

DUCK CONFIT & CRANBERRY CROQUETTES

HOME CURED GRAVADLAX *with celeriac & fennel salad & a honey mustard dressing* GF, DF

BOURBON GLAZED PORK BELLY BITES DF

### MAINS

ROASTED BREAST OF TURKEY *served with sage & onion stuffing, chipolata wrapped in bacon, roast potatoes, vegetables & gravy* GFQ, DFQ

MEDALLIONS OF BEEF *with dauphinoise potatoes, vegetables & a red wine jus* GF

TUSCAN SALMON *with wild rice pilaf* GF

WALNUT, MUSHROOM & CHESTNUT TART *with roast potatoes & redcurrant gravy* VGN, DF, V

### DESSERTS

CHRISTMAS PUDDING *served with cream* VGNQ, GFQ

CHOCOLATE FONDANT *with berry coulis & vanilla ice cream* V

COFFEE & IRISH CREAM SEMIFREDDO GF

VANILLA & LEMON CURD ROULADE *with clementine & toasted almonds* GF, DF

TEA / COFFEE & MINCE PIES

PRICED AT £34.00 PER PERSON

OR £30.00 FOR 2 COURSES

AVAILABLE MONDAY TO SATURDAY

MINIMUM PARTY SIZE 6 PEOPLE

PRE ORDER REQUIRED

A SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

for bookings & enquiries please call 01444 483146

or email us at [howard@thebentarms.co.uk](mailto:howard@thebentarms.co.uk)

V – Vegetarian VGN – Vegan GF – Gluten Free DF – Dairy Free Q – Option

PLEASE NOTE ANY ALLERGENS/INTOLERANCES ON PRE ORDER

