



# THE BENT ARMS

## Christmas Menu

### STARTERS

CAULIFLOWER & BROCCOLI SOUP *with mature cheddar* GFO, VGNO, DFO

HAM HOCK & PISTACHIO TERRINE *with a mustard dressing* DFO, GFO

BUTTERNUT SQUASH, SPINACH & RICOTTA ROULADE V,GF

SMOKED HADDOCK GRATIN

### MAINS

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

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

PAN FRIED SEABASS *on a smoked salmon & pea risotto* DFO, GF

NUT ROAST EN CROUTE *served with roasted potatoes, vegetables & gravy* VGN

### DESSERTS

CHRISTMAS PUDDING *served with cream* V

CARAMELISED APPLE UPSIDE DOWN CAKE *served with caramel sauce* VGN

DARK CHOCOLATE & CHERRY GATEAU V, GF

MERINGUE NESTS *with Biscoff whipped cream & mixed nut praline* VGN

TEA / COFFEE & MINCE PIES

PRICED AT £32.00 PER PERSON

OR £26.00 FOR 2 COURSES

AVAILABLE MONDAY TO SATURDAYS

MINIMUM PARTY SIZE 6 PEOPLE

PRE ORDER REQUIRED

AN OPTIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

for bookings & enquires please call 01444 483146

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

VGN- VEGAN   V – VEGETARIAN   GF - GLUTEN FREE   DF - DAIRY FREE   O - OPTION

