

The Arches Christmas Evening Menu

Chefs soup of the day(V).

Chicken liver parfait, cherry compote and toasted sour dough.

*Potted smoked salmon and prawn in lemon and dill butter,
Creamed horseradish(P).*

Goats cheese and cranberry puff pastry tartlet(V).

Deep fried panko king prawns with avocado puree, chilli jam and pea shoots(P).

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Roast Goosnargh Turkey, duck fat roast potatoes, pig in blanket, sage and cranberry stuffing and turkey jus (gluten free available on request).

*Fillet of salmon, potato rosti, buttered spinach and grilled asparagus
Served with hollandaise sauce(P)(G).*

8oz Ribeye Steak, corn beef hash potato cake, fried hens' egg and beer jus.

*Braised lamb shank in garlic, rosemary and red currant with
Smoked cheese mash and crispy parsnips(G).*

Asparagus, wild mushroom and pea risotto finished with parmesan shavings and truffle oil.

All Main Courses Served with Seasonal Vegetables.

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Christmas Pudding with Brandy Sauce (gluten free available on request).

Peach, cherry and amaretti trifle.

Mulled wine infused roasted plum Eton mess(G).

Apple and mincemeat strudel with vanilla custard.

Cheese and Biscuits.

Vegan Options Available on Request. Any customers with food allergies please inform the waitress.

Three Courses £25.00 Per Head.