

The Arches Christmas Lunch

Chefs soup of the day with a warm roll(V).

Chicken liver parfait, cherry compote and toasted sour dough.

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

Goats cheese and cranberry puff pastry tartlet(V).

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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(G).*

*8oz Ribeye Steak, corn beef hash potato cake, fried hen's egg and beer jus.
(£2.50 Supplement)*

*Asparagus, wild mushroom and pea risotto finished with parmesan
Shavings and truffle oil(V).*

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Christmas pudding and brandy sauce (gluten free available on request).

Mulled wine infused roasted plum Eton mess. (G)

Apple and mincemeat strudel with custard.

Cheese and biscuits (£1.00 Supplement).

Vegan options available on request.

Any customers with food allergies please inform the waitress.

1 Course £12.95 ~ 2 Courses £16.95 ~ 3 Courses £19.95