

FESTIVE DINNER

Creamy Winter Root Vegetable Soup

With herby croutons (v.)

Traditional Prawn Cocktail

Marie Rose Sauce and buttered brown bread

Orange, Duck and Cognac Pate

Festive chutney and toasted brioche

Ham Hock Terrine

Celery & pineapple remoulade, charred ciabatta and baby leaves



Golden Roast Turkey

Orange & sage stuffing, pigs and blanket and thyme gravy

Slow cooked daube of Beef

Bourgignon sauce and creamy horseradish mash

White wine poached Salmon fillet

Chives and lemon hollandaise sauce

Camembert, fig and onion Tart

with balsamic fig infused gravy (v.)



Vintage Christmas pudding

With brandy laced sauce

Chocolate & Orange Tart

Chantilly cream and sea salted fudge sauce

White Chocolate & Raspberry Cheesecake

Raspberry mousse, mango coulis

Cheese Board

With festive chutney, celery, grapes & crackers



3 COURSES - £27.50 PER PERSON

SERVED IN OUR RESTAURANT AREA

RESERVATIONS, DEPOSITS & PRE-ORDERS REQUIRED

WE RESERVE THE RIGHT TO AMEND/ CHANGE MENUS DEPENDANT ON MARKET AVAILABILITY

INFO@DOWNEARMSHOTEL.CO.UK

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FESTIVE DINNER

Name of Party:

Numbers:

Time:

Contact details:

***PLEASE PUT A NUMBER IN THE BOXES PROVIDED TO INDICATE YOUR CHOICES
WHILST MAKING A NOTE OF ANY DIETARY REQUIREMENTS**



Winter Root Vegetable Soup (V)

Prawn Cocktail

Orange, Duck and Cognac Pate

Ham Hock Terrine



Golden Roast Turkey

Slow cooked Daube of Beef

White wine poached Salmon fillet

Camembert, fig & onion tart



Vintage Christmas pudding

Chocolate & Orange Tart

White Chocolate & Raspberry Cheesecake

Cheese Board

