



Name..... Date.....

Contact Number.....

Roasted butternut squash & cumin soup with sweet potato crisps & crusty bread.

Maple cured salmon, dressed leaves, pickles & horseradish crème fraiche.

Partridge, pheasant, bacon & thyme terrine. Apple & cider chutney with sour dough toast.

Whipped Rosary goats cheese, beetroot, rocket, pine nuts & basil oil.

Roasted turkey, almond & apricot stuffing, roasted roots,
Honeyed pancetta sprouts, roast potatoes & gravy.

Pan fried duck breast, cranberry braised red cabbage, kale, creamed potato & port reduction.

Roasted cod Loin, sautéed potatoes, samphire, spinach, crispy prosciutto & lime butter.

Red wine braised rump of beef, roasted shallots, greens, parsnip & rosemary potato rosti.

Squash, spinach & mushroom filo pie. Cranberry & port reduction, greens, roasted new potatoes.

Christmas pudding, marmalade & Cointreau glaze, brandy crème anglaise.

Honeyed cherry and kirsch crème brulee & gingerbread.

Chocolate cheesecake, hazelnut praline & amaretto cream.

A selection of Somerset Brie, Vale of Camelot Blue and Longman's mature Cheddar with local biscuits, real ale chutney and grapes. (£2.00 supplement)

2 courses £19.95

3 courses £24.95

Please telephone 01460 241887 to book your Christmas meal.
(Allergens available on request)

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Please return completed pre order form with
£5.00 deposit per person.

Please make cheques payable to The Brewers
Arms