

Soup of the day served with warm crusty bread. (v)

Chicken liver parfait, orange and cranberry chutney with sour dough toast.

Smoked salmon, dill crème fraiche, pickled cucumber and toasted muffin.

Balsamic roasted beetroot, goats cheese, pine nuts, croutons and salad leaves. (v)

## Main Courses

Roast turkey, duck fat potatoes, pigs in blankets, stuffing, bread sauce, braised red cabbage, creamy bacon sprouts and gravy.

Venison and juniper casserole, root vegetables and herby dumplings served with mashed potato.

The Christmas burger, brioche bun, turkey burger, stuffing, cranberry relish and pigs in blankets.

Panfried seabass, wild mushroom and chestnut tagliatelle with sunblushed tomatoes.

Homemade spiced nut roast, served with couscous and seasonal vegetables. (v)

## Desserts

Panettone bread and butter pudding with vanilla ice cream or custard.

Dark chocolate fondant with orange caramel centre, served with vanilla ice cream.

Mulled poached pear with vanilla panna cotta.

Christmas pudding with brandy butter.

A selection of West Country cheeses with biscuits, orange and cranberry chutney and grapes. (£2.00 supplement)

2 courses £ 20.00

3 courses £ 25.00

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



Name	Starter	Maín Course	Dessert
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Please return completed pre order form with £5.00 deposit per person.

Please make cheques payable to The Brewers Arms

Please note a charge will be incurred if cancellations are received less than 24 hours before your booking.