



# The Bakers Arms



**CHRISTMAS FAYRE MENUS**  
**MONDAY 29/11 TO THURSDAY 23/12**  
**LUNCH & EVENING**

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## LUNCH

Two courses £21 or three courses £27

### TO COMMENCE

Butternut squash soup & herb croutons  
Ham hock terrine, red onion chutney & melba toast  
Salmon dill & crème fraiche tart, herb oil rocket salad



### TO FOLLOW

Traditional roast turkey, apricot stuffing, pigs in blankets & roast potatoes,  
roasted root vegetable & seasonal greens  
Braised beef brisket, creamed horseradish mashed potato & seasonal greens  
Roasted beetroot & root vegetable wellington, fondant potato & swede puree



### TO FINISH

Traditional Christmas pudding with brandy sauce  
Winter berry cheesecake & spiced fruit coulis  
Chocolate & berry roulade with warm chocolate sauce

**Add coffee & mince pies £1.50**





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## EVENING

Two courses £24 or three courses £32

### TO COMMENCE

Butternut squash soup topped with crème fraiche,  
served with rustic breads

Smoked salmon & prawn mousse parcel,  
lemon cream & pickled cucumber

Smoked duck & orange salad with a honey & mustard dressing

Bang bang Christmas spiced cauliflower on pickled vegetables



### TO FOLLOW

Roast turkey, apricot stuffing, sausages wrapped in smoked bacon, cranberry  
relish, duck fat potatoes & roasted root vegetables

Vegetarian haggis wrapped in savoy cabbage, roasted root vegetable,  
thyme potatoes & savoury jus

Herb crusted Hake, creamed mashed potato,  
red pepper coulis topped with samphire

Slow cooked blade of beef, roasted shallots, button mushrooms,  
braised red cabbage & red wine jus



### TO FINISH

Chocolate & cherry roulade with warm chocolate sauce

Traditional deluxe Christmas pudding served with brandy cream

Winterberry cheese cake, spiced berry compote

Three local cheeses, water biscuits & fig chutney

**Add coffee & mince pies £1.50**

