



Christmas Parties

2 Courses £21.95 ~~£24.95~~ 3 Courses £26.95
(£10pp deposit payable upon booking)



Starters

Fresh seasonal soup - Roasted red pepper and tomato soup finished with basil oil and crumbled goats cheese (V) (VeA) (GFA)

'Mistle-toad' in the hole - An Arms big Yorkshire pudding filled with a pig in blanket, stuffing ball and our sticky red onion gravy

Smoked mackerel bruschetta - Smoked mackerel, lemon and dill pâté served on char-grilled ciabatta toast with honey mustard potato salad, rocket and egg (GFA)

Duck the Halls - Crispy twice cooked duck wings and a spiced orange dipping sauce served with a celeriac, carrot and hazelnut remoulade and watercress (GF) (N)

Crispy Yorkshire 'Flat Capper' - Crispy breaded Yorkshire brie served on a salad of pickled local beetroot, candied walnut, spinach and rocket with a cranberry and apple sauce (V) (N)

Mains

Turkey and all the trimmings - Butter basted roasted turkey breast and slow cooked confit leg, sausage meat stuffing and pig in blanket served with a big Arms yorkie pud, mashed potatoes, roasties, seasonal vegetables and roasting pan gravy (GFA)

Loch reared salmon - Pan fried fillet of loch reared salmon served on fennel roasted carrot and cauliflower with baby hasselback potatoes and a spinach and chick pea masala sauce (GF)

Jingle Belly's - Slow roasted aromatic belly pork and 'Doreens' black pudding served with bubble and squeak cakes, braised red cabbage and a peppercorn and wholegrain mustard cream sauce

Winter Root Bourguignon - Turned root vegetables, button mushroom, chestnut and pearl onion stew scented with red wine, rosemary and thyme served with creamy colcannon mash and a herb and mustard dumpling (V) (Ve)

Yorkshire beef brisket - 7 hour slow braised beef brisket served with chateau fondant potatoes, sautéed greens, balsamic and honey glazed roasted red onions and a smoked bacon, port and rosemary braising liquor gravy (GF)

Desserts

We all want some figgy pudding! - Traditional Christmas pudding served with a Hennessy Brandy cream sauce and red currants (N)

Festive Frangipane - Warm pear, raspberry and almond frangipane tart served with raspberry coulis and vanilla and candied ginger spiced mascarpone

Olde English posset - Zesty lemon set cream dessert served with a drizzle of pouring cream and a marmalade and pistachio palmier biscuit (N)

Cheeky cheesecake - Baileys and milk chocolate cheese cake served with vanilla cream, little fudge pieces and orange syrup

Mustn't Crumble - Salted caramel apples, stewed and topped with coconut, ginger and almond crumble and served with vanilla pod ice cream (Ve)