



FOR YOUR
PERFECT

Merry Christmas



LEAVE IT
TO US



ALDWARK ARMS

Village Pub with Dining

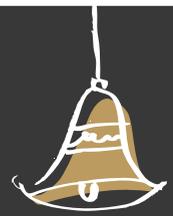
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Christmas Parties

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)



Christmas Day

Served 12 noon – 4pm

Adults: £69.95pp/Children: £34.95pp (50% non-refundable deposit upon booking)



A glass of fizz on arrival...



To Nibble

Arms bread and dipping oils, pear and Yorkshire blue skewers, ham hock and stem ginger thins (GFA)

To start

Roasted chestnut and mushroom soup finished with a black pepper and lemon scented crème fraîche (V)(N)(GFA)

Pan seared black tiger prawns served with local black pudding, mushy pea bon bons, crisp bread and butter, sweet potato puree and coronation sauce

Mulled spiced confit venison, carrot and beetroot 'cracker' served with an orange, chicory and fennel salad and lemon dipping sauce

Duo of salmon terrine; roasted salmon, ricotta and dill wrapped in traditional smoked salmon served with charred scallions, crisp leaf salad, pickled cucumber, horseradish and saffron panna cotta, lemon and melba toast (GFA)

Crispy shredded 'Wensleydale' ham hock and garden pea croquettes served with a 'Duke of Wellington' Yorkshire blue cheese fondue, pease pudding and a quails egg salad

The main event

Butter basted roasted breast of turkey and confit leg served with roasties, mashed potatoes, roasted parsnips, bread sauce, Yorkshire pudding, pan gravy and seasonal vegetables (GFA)

Lemon, herb and parmesan crusted monkfish served on a smoked pancetta, radicchio and chestnut risotto cake with sautéed marsh samphire and a crab bisque sauce

Field mushroom, spinach and Yorkshire 'Stottie' camembert wellington served on neep and tattie mash with sautéed savoy and leeks, blistered cherry tomatoes and a puy lentil, hazelnut and madeira wine sauce (N)

Pan roasted breast and confit leg of Gressingham duck served on dauphinoise potatoes with roasted baby carrots and leeks and a port, redcurrant and thyme jus (GF)

Pan roasted fillet of chalk stream trout served on parmesan and truffle mashed potatoes with roasted green beans, cherry tomatoes, olives and anchovies, spinach and a Bloody Mary dressing (GF)

Pudding

Toasted pecan and salted caramel meringue roulade served with mandarin segments and milk chocolate and orange sauce (GF)

Traditional Christmas pudding served with vanilla bean and 'Remy VSOP' brandy cream sauce garnished with grilled fig and berry compot

White chocolate, candied apricot and stem ginger bread and butter pudding with vanilla, honey and cinnamon custard

Egg Nog crème brulee served with Winter berries and a pistachio and rosemary scented biscotti

Baked Yorkshire 'Flat Capper' brie topped with roasted blackberries, candied walnuts and pecans and accompanied with celery and crackers



Boxing Day



Serving our full menu!
Bar open from 12 noon until 10pm • Food served 12pm until 4pm

New Year's Eve

(Bar open from 12 noon until late with food served from 12 noon until 2pm and 5.30pm until 9.30pm)

Celebrate the New Year down at the 'Arms' where we will be serving our full menu at the usual prices with our exceptional service and quality.....no gimmicks!!

Disco from 10pm!!

Early booking is advisable...



New Year's Day



Serving our full menu!
Bar open 12 noon until 10pm • Food served 1pm until 7pm

Booking terms and conditions

1. All bookings must be confirmed in writing with a non-refundable and non-transferable deposit. For Christmas parties, a deposit of £10 per person is required upon booking. For Christmas Day the equivalent of 50% of the total booking amount is payable upon booking. For New Year's Eve a £10pp deposit is payable upon booking
2. An enquiry does not constitute a booking.
3. All alterations to a booking must also be made in writing.
4. Prices include VAT at the current rate. We accept most major credit/debit cards with the exception of American Express.
6. Please arrive 15 minutes before your booking time to ensure that all party members are seated at your chosen dining time. All tables need to be vacated by the end of your agreed sitting time.
7. Pre-orders are required in advance from our 'Christmas Party menu' no later than 14 days prior to the date of your booking. Pre-orders are required by the 30th November for Christmas Day. We ask that you complete, in full, the pre-order forms sent to you and that each guest's name be included with their individual order as we will provide place cards detailing this information. It is advisable for the party organiser to keep a copy of the pre-order form for reference on the day.
8. Should any guests have dietary requirements, please enquire as to which dishes might be suitable for your guest. We endeavour to cater for all dietary needs and can do so given appropriate notice.
9. We regret that bills cannot be issued to individuals nor payment taken individually from each guest unless given prior notice and agreed with the management, otherwise one bill will be given to the party organiser.
10. Service charges are not included in any of the prices indicated in this menu.
11. It is the responsibility of the party organiser to ensure that all guests are aware of these terms and conditions.