

FESTIVE MENU 2016



Roasted butternut & chestnut soup with rosemary croutons
Venison & pheasant terrine with apple & date chutney
Aubergine frittata with spinach & pomegranate garnish
Smoked salmon & blinis, with crème fraiche and chives
Grilled goats cheese crostini with black olive tapenade & pesto
Stilton stuffed mushrooms with spicy tomato sauce



Roast Norfolk turkey with chestnut stuffing & cranberry sauce
Escalope of Gatcombe Farm rose veal with sauce Forestiere (sup. £4)
Chargrilled rib eye steak with pepper sauce (sup. £6)
Duck leg confit with spiced plums & Puy lentils
Fillet of sea bass with white wine & dill sauce

Main courses above are served with seasonal vegetables

Chargrilled haloumi with rocket & pumpkin seed salad, chickpeas & spinach
Vegetable curry with home-roasted spices, Basmati rice & tamarind chutney



Iced white & dark chocolate terrine with raspberry coulis
Pavlova meringue with fresh fruit & vanilla ice cream
Traditional crème brûlée
Christmas pudding with brandy butter & cream
Sticky toffee pudding with cream
Cropwell Bishop classic blue stilton cheese with
homemade cranberry & red onion chutney, celery & biscuits
(glass of Cockburn's special reserve port sup. £4)

£28 per guest includes coffee, mints & crackers

*FESTIVE MENU IS AVAILABLE FROM 1ST TO 24TH DECEMBER 2016
(not including special events dates)*

All our dishes are homemade and freshly cooked to order. No microwaves in our kitchen!
Please inform us of any allergies or dietary requirements.

*If you would like to meet over a coffee or glass of wine to discuss your Festive Party
please send Adrienne an email to hello@arthursonthegreen.co.uk*