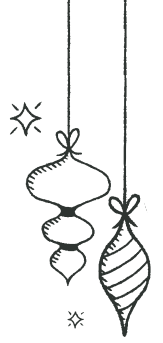




# BOROUGH ARMS



Celebrate together this Christmas

*Festive menu – two courses £27 / three courses £32*

*to start*

**CELERIAC & TRUFFLE SOUP** Toasted hazelnuts, truffle cream and a warm baguette. *vg*

**BUTTERNUT SQUASH & SMOKED APPLEWOOD CHEESE ARANCINI** Butternut squash puree, crispy sage, chives, pea shoots and parsley oil. *vg*

**DUCK LIVER PÂTÉ** Country tomato chutney, pea shoots and toasted focaccia.

**SAUTÉED WOOD MUSHROOM CROSTINI** Poached hen's egg, mushroom & tarragon cream sauce and pea shoots. *v*

**SMOKED CHALKSTREAM TROUT** Pickled celeriac and fennel, horseradish cream, pea shoots and lemon.

*for main*

**ROAST TURKEY**

**ROAST GAMMON**

**ROAST BEEF & YORKSHIRE PUDDING**

**BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON** *vg*

**BRIE, BEETROOT CHUTNEY & KALE PASTRY TART** *v*

Pork, cranberry & chestnut stuffing, rosemary & sea-salted roast potatoes, seasonal vegetables, pigs in blankets and a rich gravy.

**PAN-FRIED FILLET OF CORNISH WHITING** Chorizo & pea risotto, tenderstem calabrese, Jerusalem artichoke crisps and a lobster-infused seaweed beurre blanc.

*to finish*

**TRADITIONAL CHRISTMAS PUDDING** Brandy sauce and clotted cream. *v*

**JAFFA ORANGE SPONGE CAKE** Mango sauce. *vg*

**STICKY TOFFEE CHRISTMAS PUDDING** Salted caramel ice cream. *v*

**LEMONGRASS CRÈME BRÛLÉE** Gingerbread biscuits. *v*

To book, visit [theborougharms.com/christmas](http://theborougharms.com/christmas)

*Follow us on social to keep up to date with news, events and offers.*



*For allergen and nutritional info, please contact our team. Adults need around 2,000 kcal a day. Always inform us of any allergies before placing your order, not all ingredients are listed. We cannot guarantee the total absence of allergens.*

*v - vegetarian · vg - vegan · vgo - vegan option*