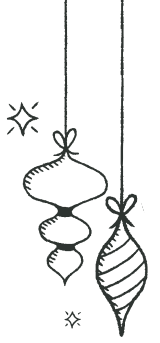




BOROUGH ARMS

Celebrate together this Christmas

Christmas Day menu £80.00 per person



to start

MUSHROOM & CELERIAC SOUP Basil pesto and a warm baguette. *vg*

PRAWN COCKTAIL Avocado, gem lettuce, Atlantic prawns, bound in a classic Mary Rose sauce. Served with lemon and malted brown bread.

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

BALSAMIC ROASTED FIG, PEAR, ROASTED WALNUT & BLUE CHEESE SALAD Watercress, buckwheat, spinach, peas and broad beans. *v*

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

for main

ROAST TURKEY

ROAST GAMMON

ROAST BEEF & YORKSHIRE PUDDING

POACHED SALMON IN DILL served with hollandaise.

BAKED BEETROOT WELLINGTON *vg*

Sea salt & rosemary roast potatoes, seasonal vegetables, pigs in blankets, bread sauce and a rich gravy.

SQUASH, BEETROOT, BRIE & TRUFFLE INFUSED TART Warm mixed salad leaves, roasted candy & golden beets and fine beans. Dressed with a balsamic glaze. *v*

to finish

TRADITIONAL CHRISTMAS PUDDING Brandy sauce, clotted cream, mint and brandy snap. *v*

PANETTONE BREAD & BUTTER PUDDING Crème anglaise, vanilla ice cream and mint. *v*

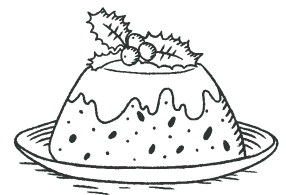
COCONUT BUTTERSCOTCH PANNA COTTA Chantilly cream, candied pecans and Belgian chocolate sauce. *vg*

RASPBERRY & PISTACHIO SEMIFREDDO Raspberry coulis and hazelnut brittle. *v*

Round off your meal with coffee and truffles.

To book, visit 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