

The Dacre Arms

Christmas Fayre 2026

25th November - 18th December Served
Wednesday – Saturday 12pm -1.30pm

Wednesday & Thursday 5pm –7.30pm

Pre-bookings Only with Pre-Order
2 Courses - £24.95
3 Courses - £29.95

Starters

Prawn Cocktail. (NGCI)
Course Chicken Liver Pate Served with Red Onion Chutney & Toasted Sourdough.
Cream of Vegetable Soup. (NGCI)(V)
Pan Fried Mushrooms in a cream of sherry sauce on toasted sourdough. (V)

Mains

Roast Turkey with Stuffing, Pigs in Blankets, Potatoes & Seasonal Vegetables. *
Roast Topside of Beef with a Yorkshire pudding, Potatoes & Seasonal Vegetables. *
Baked Salmon & Prawn in a Lemon & Dill Sauce Served with Potatoes & Seasonal Vegetables. (NGCI)
Mushroom, Brie & Cranberry Wellington served with Potatoes, Seasonal Vegetables & Vegetarian Gravy. (V)
Slow Cooked Belly Pork in a Port & Stilton Sauce served with Potatoes & Seasonal Vegetables.

Desserts

Traditional Christmas Pudding with Brandy Sauce. (V)
Chocolate Orange Cheesecake with Pouring Cream. (V)
Homemade Irish Cream and Chocolate Bread & Butter pudding
Served with Cream (V)
Lemon Tart with Pouring Cream (V)

Complimentary Tea & Coffee

Key: NGCI - Non Gluten Containing Ingredients
V - Suitable for Vegetarians
* - These dishes can be made without gluten,
please let us know if you would like us to do this.
Vegan options available on request.