

group festive menu 2026

available friday 27th november until Thursday 24th december

for groups of 9 or more - 2 courses £37 - 3 courses £47 - minimum 2 courses - pre-order only

(if ordering from our counter and grill menu for main course - starters and desserts charged at £11 each - plus cost of steak and side orders)
the dishes on this menu will become part of our main restaurant menu for smaller groups

s t a r t e r s

baked camembert (v)(gfa) topped with nut granola, honey and thyme, served with roasted pears, honey and fig chutney, toasted ciabatta

duck parfait (gfa) 📍 smoked duck breast, cornichons, orange marmalade puree, pickled shallots, crispy onions, sourdough toast

cod croquettes prawn and caper beurre blanc, grilled leeks, samphire

pork, apple and sage scotch egg 📍 creamed leeks, smoked bacon jam

root vegetable soup (v)(gfa)(df)(vea) 📍 root vegetable crisps, sage oil, sourdough toast

m a i n c o u r s e s

roasted local turkey - stuffed with sage and onion and wrapped in bacon (dfa)(gf) 📍
with roasted potato terrine, honey and thyme roasted parsnips, pig in blanket, sautéed savoy cabbage, bacon, squash and onions, cranberry sauce, gravy

steak and game pie 📍 bedfordshire beef, woburn venison, partridge and pheasant in shortcrust,
taylor's of newport pagnell mustard and caramelised red onion mashed potatoes, buttered kale, braised red cabbage, bread sauce, gravy

pan-roasted monkfish - wrapped in prosciutto 📍
pommes anna, parsnip puree, grilled leeks, crispy pancetta, prawn and caper butter sauce

mushroom and chestnut risotto (v)(gf)(dfa)(vea) 📍
sautéed wild mushrooms, crumbled bevisan smoked ewe's cheese, toasted chestnuts, mushroom and truffle puree, crispy sage

slow-roasted lamb shoulder pressé (gf) 📍
lincolnshire poacher dauphinoise potatoes, roasted rainbow carrots, minted savoy cabbage and garden peas, mint gravy

our famous counter and grill see next page

d e s s e r t s

christmas pudding (v) with cranberry and cherry compote, and a choice of: vanilla custard or vanilla ice cream 📍

clementine and coconut milk panna cotta (v)(df)(gfa)(vea) 📍
spiced clementine, orange sorbet, orange puree, hazelnut crumb

dubai brownie (v) 📍
double chocolate brownie, crispy pistachio cream, dark chocolate sauce, toasted pistachios, pistachio ice cream

raspberry ripple (gf)
raspberry parfait, white chocolate mousse, shortbread, raspberry and elderflower jelly, raspberry coulis, candy floss, honeycomb

artisan british cheeses (v)(gfa) 📍
hawes wensleydale with cranberries, bevisan smoked ewe's, cote hill blue, peter's yard crackers, grapes, fig and honey chutney

(gf) gluten free - (gfa) gluten free option available - (df) dairy free - (dfa) dairy free option available
(v) vegetarian - (vea) vegan option available

a discretionary 9.5% service charge will be added to your final bill



our famous counter and grill

steaks etc. from this section are ordered either on arrival or pre-ordered in advance (same option for entire table)

If ordering on arrival - please request "counter" as main course for steaks and/or meat and fish

*If pre-ordering per ounce in advance (steak only) - please state the following
steak cut ie. ribeye, cooking preference ie. medium rare, steak size ie. 8oz, add ons and side orders*

*If pre-ordering in advance (meat and fish section) - please state the following
meat/fish type ie cod fillet, add ons and side orders*

*for the above ordering options - please ensure any **starters and desserts** required are also added to the pre-order*

the counter and grill

the carrington arms has been famous for its meat counter over many years and we carry on this tradition
a member of our waiting team will show you to the counter where a chef will help you with your selection

28 day dry aged bedfordshire beef – minimum serve 6oz

rump (GF)(DF) - 2.56 per ounce

sirloin (GF)(DF) - 3.28 per ounce

ribeye (GF)(DF) - 4.02 per ounce

fillet (GF)(DF) - 4.08 per ounce

bourbon marinated sirloin (DF) - 3.51 per ounce
marinated for 48 hours in jim beam whisky, black treacle,
soy sauce and brown sugar

on the bone steaks

ideal to share...or for 1...we won't judge

tomahawk (GF)(DF) (average 35oz) - 2.56 per ounce

30oz porterhouse (GF)(DF) - 69

(sirloin and fillet either side of t-bone)

16oz t-bone (GF)(DF) - 39

speciality wagyu freedown hills of yorkshire

olive fed 8oz wagyu ribeye (GF)(DF) - 45

6oz wagyu burger (GFA)(DFA) - 22.5
with snowdonia truffle cheddar, rocket, truffle aioli,
crispy onions, toasted brioche bun, skin-on-chips

kagoshima japanese wagyu a5+ bms 10-12

from kyushu island in the south of japan, spectacularly marbled, this is the richest, tenderest
and most complex of all wagyu and is simply unmatched in the world of beef.
the animals are finished on a mixture of grass, rice straw and whole crop silage for about 600 days.
kagoshima wagyu is the current winner of the japanese wagyu olympics (the best of the best!)

fillet (GF)(DF) - 60 per 100g

sirloin (GF)(DF) - 45 per 100g

to really enjoy your a5 wagyu at its best - we recommend cooking it medium - this will beautifully render the fat

meat and fish

chicken breast (GF)(DF) - 13

monkfish (GF)(DF) - 20

sea bass fillet (GF)(DF) - 19

grilled whole tiger prawns with garlic butter (GF)(DFA) - 7.5

add ons

black pudding (DF) - 3

pigs in blankets (GF)(DF) - 3.5

fried cardington free range egg (V)(GF)(DF) - 1.75

grilled halloumi with chilli jam (V)(GF) - 4.5

sides

traditional steak garnish thick-cut skin-on-chips, thyme roasted mushrooms, grilled beefsteak tomato (V)(GF)(DF)(VE) - 7

thyme roasted mushrooms (V)(GF)(DF)(VE) - 4.5

thick-cut skin-on-chips (V)(GFA)(DF)(VE) - 3.5

mature cheddar and truffle thick-cut skin-on-chips (V)(GFA) - 4

lincolnshire poacher dauphinoise potatoes (GF) - 5.5

taylor's of newport pagnell mustard and caramelised red onion mashed potatoes (V)(GF) - 5

grilled tenderstem broccoli toasted hazelnut and herb crumb (V)(GFA)(DFA)(VEA) - 6

buttered kale, savoy cabbage and garden peas (V)(GFA)(DFA)(VEA) - 5.5

mini caesar (V)(GFA) - 5.5

rocket and watercress salad, roasted pear, pickled red shallot, lemon and dijon vinaigrette (V)(GF)(DF)(VE) - 5.5

sauces

béarnaise - hollandaise with tarragon and shallot (V)(GF) - 3

trio of peppercorn (GF) - 3

cropwell bishop blue stilton (V)(GF) - 3

gravy (GF)(DF) - 2.5

confit garlic and rosemary butter (V)(GF) - 3

