

THE CALLEVA ARMS

# CHRISTMAS MENU

AVAILABLE FROM 1ST TO 24TH OF DECEMBER

2 COURSES £35.00    3 COURSES £40.00

## TO START

### **Breaded Camembert (V)**

*with Tomato Chilli Jam and Side Salad*

### **Smoked Ham Hock Rillettes**

*with Warm Crusty Bread, Piccalilli and Side Salad*

### **Beetroot and Vodka Cured Gravavlax (V)**

*with Celeriac Remoulade, Melba Toast and Watercress*

### **Jerusalem Artichoke Veloute (V)**

*with Cep Mushroom Purée, Toasted Brioche, Chive and Truffle Butter*

## MAIN EVENT

*All mains served with Roasted Potatoes, Festive Vegetables and Braised Red Cabbage for the table*

### **Roast Turkey Breast**

*with Piggies in Blankets, Yorkshire Pudding, Sage and Onion Stuffing, Bread Sauce, Caramelised Parsnips and Turkey Gravy*

### **Roasted Butternut Squash, Feta and Pine Nut Pithivier (V)**

*with a Sage and Lemon Beurre Noisette, Creamed Spinach and Caramelised Chestnuts*

### **Red wine and Port Braised Beef Cheek**

*with Ginger and Carrot Purée, Spinach, Brioche Parsley and Garlic Crumb, Red Wine and Port Glaze*

### **Grilled Salmon Fillet**

*with Sautéed Spinach, Crispy Capers, New Potatoes, Brown Shrimp and Lemon Buerre Blanc*

## TO FINISH

### **Christmas Pudding**

*With Brandy Butter Sauce*

### **Dark Chocolate Brownie**

*with Raspberry Compote and Clotted Cream Ice Cream*

### **Lemon Tart**

*with Vanilla Cream and Mixed Wild Berries*

### **Cheeseboard Selection**

*Our Chosen Cheeses, Celery, Apple, Chutney & Biscuits (£5 Supplement)*

GLUTEN FREE AND VEGAN OPTIONS AVAILABLE ON REQUEST



# CHRISTMAS MENU

## PRE-ORDER FORM

TO START

MAINS

DESSERTS

NAME	Breaded Camembert	Ham Hock Rillette	Smoked Beetroot Gravaslax	Jerusalem Artichoke Veloute		Roast Turkey	Butternut Squash Patithivier	Braised Beef Cheef	Salmon Fillet				Christmas Pudding	Chocolate Brownie	Lemon Tart	Cheese Board (£5 Supplement)	

Booking Date:

Lead Booker:

Time:

Contact:

Please inform us of any allergies within the booking.