



THE MINER'S ARMS

F U N T L E Y

FESTIVE MENU

To Start

Slow-roasted Red Pepper & Tomato Soup. (V, VE)

Served with a sweet and tangy balsamic glaze, served with rustic bread.

Smoked Salmon Bruschetta (GF)

Scottish smoked salmon with a zesty fresh cream cheese, toasted sour dough, balanced citrus fruits and dill, topped with Onuga caviar, pea shoots & pickled radish.

Bloody Mary Prawn Cocktail.

Lemon zested prawns in a vodka seafood sauce, crisp little gem lettuce, garnished with shell on King Prawn. served with rustic bread

Pâté Forestière.

A coarse pork liver, pancetta, brandy, sherry, cream, mushroom pate garnished with Pea shoots, red onion marmalade, served on a toasted crouton.

Baked Camembert.

Baked with garlic, rosemary and sea salt served with a plum, red onion chutney and rustic bread. (£2 Supplement)

Main Course

Roasted Turkey Crown. (GF)

A festive succulent sliced turkey breast, with Cumberland sausage, apricot & thyme stuffing, pigs in blankets, crispy potatoes, roasted carrots, parsnips and tender stem broccoli, roasted Brussel sprouts with chestnuts & bacon lardons, rich homemade gravy.

Roasted Sirloin of Beef. (GF)

Shallot & pancetta stuffing, pigs in blankets, crispy potatoes, homemade Yorkshire pudding, roasted carrots, parsnips and Tender stem broccoli, roasted Brussel sprouts with chestnuts & bacon lardons, rich homemade gravy.

Home Braised Lamb Shank. (GF)

Served with creamy Leek mashed potato, roasted carrots, parsnips and Tender stem broccoli, Rich homemade Mint, Grain Mustard cranberry Gravy.

Pan seared Salmon Fillet Florentine. (GF)

Served with fondant potato, tender stem broccoli & spinach, topped with juicy king prawns, capers and paired with a classic hollandaise, rainbow trout caviar.

Roasted Butternut squash and sweet potato risotto. (V, VE)

Garnished with peas and asparagus, finished with a hint of fresh sage and vegan butter.

Dessert

Vanilla and Raspberry Pannacotta.

Layered set vanilla pannacotta with a raspberry jelly with a hint of mint, homemade shortbread.

Classic Christmas Pudding. (V)

Rich and fruity Christmas pudding, Brandy snap biscuit, warm brandy sauce.

Rhubarb Crumble. (V, VE)

Traditional crumble with braised sugar syrup rhubarb, crisp oat crumble topping. served with vanilla custard.

Profiteroles. (V)

Homemade profiteroles filled with baileys cream, dipped in dark chocolate, warm chocolate sauce.

Cheese Selection.

Selection of fine cheeses, Dorset Blue, Devon Cheddar, Hampshire Smoked, Figs, homemade apple and grape jam, pickled celery, toasted homemade focaccia, biscuits.
(£3 Supplement)

*Pre-order essential for bookings –
available from 1st December to 23rd December 2026*

2 courses £30.50 – 3 courses £39.50

*£50 deposit required at the time
of booking for your party.*

