

December Sunday Set Menu

2 Courses £26.95 or 3 Course £30.95

Tomato & Roasted Red Pepper Soup, bloomer bread & butter (V) (GFA) (VGA)

Beetroot Terrine, candied walnuts, fresh rocket, red wine dressing, toasted sourdough bread (V) (GFA) (VG)

Garlic & Rosemary Baked Camembert, toasted focaccia, caramelised red onion chutney, crudities (V) (GFA)

Chicken Liver Parfait, spiced blackberry chutney, glazed figs, toasted focaccia (GFA)

Classic Prawn Cocktail, Mary Rose dressing, buttered bloomer bread (GFA)

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**Traditional Roast Turkey**, garlic & herb roasted potatoes, Yorkshire pudding, sage & cranberry stuffing, pigs in blankets, honey roasted carrots & parsnips, red cabbage, turkey gravy **(GFA)** 

Roast Sirloin of Beef (Pink or Cooked Through), garlic & herb roasted potatoes, Yorkshire pudding, sage & cranberry stuffing, pigs in blankets, honey roasted carrots & parsnips, red cabbage, turkey gravy (GFA) +£1 Supplement

**Honey Glazed Ham**, garlic & herb roasted potatoes, Yorkshire pudding, sage & cranberry stuffing, pigs in blankets, honey roasted carrots & parsnips, red cabbage, turkey gravy **(GFA)** 

Butter Squash & Sweet Potato Nut Roast, garlic & herb roasted potatoes, Yorkshire pudding, sage & cranberry stuffing, pigs in blankets, honey roasted carrots & parsnips, red cabbage, vegetable gravy (GFA) (V) (VGA)

Pan Fried Seabass Fillet, chive new potato cake, prawn bisque, fennel & mint salad (GF)

Trio of Meats, (Pink or Cooked Through), garlic & herb roasted potatoes, Yorkshire pudding, sage & cranberry stuffing, pigs in blankets, honey roasted carrots & parsnips, red cabbage, turkey gravy (GFA)

+£2.50 Supplement

Christmas Pudding, brandy sauce, red currants (GFA) (VGA) (V)

Black Forrest Cheesecake, chocolate shavings (GFA) (V)

Double Chocolate Brownie, vanilla ice cream, chocolate sauce (VGA)

Orange sorbet, cherry compote (V) (VG)

For tables of 8 & more a discretionary 10% service charge is added, if you would like this removed, please ask. 100% of gratuities are shared amongst all our staff.

The Celtic Arms