



THE CALLEVA ARMS

CHRISTMAS MENU

AVAILABLE FROM 1ST TO 24TH OF DECEMBER

2 COURSES £30.00 3 COURSES £35.00

TO START

Roasted Butternut Squash, Shallot and Carrot Soup (V)

With Hot Rustic Bread

Chicken, Smoked Bacon and Cranberry Pate

with Watercress, Port and Plum Chutney and Toasted Bread

Avocado Pear Filled with Succulent Prawns

with Bloody Mary Cocktail Sauce and Ribbons of Smoked Salmon

Mozzarella, Tomato and Basil Tian (V)

with Vine Tomato, Sunblsuhed Tomato and a Balsamic and Pinenut Dressing

MAIN EVENT

Roast Turkey Breast

with Piggy in Blanket, Yorkshire Pudding, Stuffing, Roasted Potatoes, Parsnip, Seasonal Vegetable and Gravy

Salmon Supreme with Colcannon Mash

with Caper, Citrus and Prawn Butter Sauce and Crispy Kale

Pan Roasted Pork Cutlet

with Honey and Thyme Carrots, Parmentier Potatoes, Black Pudding, Apple Puree and Gravy

Roasted Aubergine (V)

with Ratatouille, Pesto and Goats Cheese Crumb, Parmentier Potatoes and Baby Leaf Salad

TO FINISH

Baileys Cheesecake

with Honeycomb Ice Cream

Sticky Toffee Pudding (GF)

With Toffee Sauce and Custard

Dark Chocolate Brownie

with Chocolate Icream and a Raspberry Coulis

Cheeseboard Selection

Our Chosen Cheeses, Celery Batons, Chutney & Biscuits (£7 Supplement)

GLUTEN FREE AND VEGAN OPTIONS AVAILABLE ON REQUEST

