

# SUTTON ARMS FESTIVE FAYRE MENU

AVAILABLE FROM MONDAY DECEMBER 1<sup>ST</sup> THROUGH TO WEDNESDAY 31<sup>ST</sup> DECEMBER.

EXCLUDING CHRISTMAS DAY

1 Course - £16.95

## To Start

### ROASTED PUMPKIN SOUP

HERB OIL, PETI PAN & WHIPPED BUTTER



### BAKED CAMEMBERT

WITH ROSEMARY & GARLIC SERVED WITH  
CRUSTY BREAD



### SPICED CAULIFLOWER BITES

IN QUINOA BREADCRUMBS WITH A HARISSA  
SPICED YOGHURT DIP



### DUCK & ORANGE PATE

WITH A SPICED FRUIT CHUTNEY & MELBA TOAST



CAN BE PREPARED GLUTEN FREE UPON REQUEST



VEGETARIAN



CAN BE PREPARED VEGAN UPON REQUEST

2 Courses - £24.95

## Mains

### TRADITIONAL ROAST TURKEY

CRISPY ROAST POTATOES, MASHED POTATO,  
STUFFING, PIGS IN BLANKETS, SEASONAL  
VEGETABLES & PAN GRAVY



### CRISPY PORK BELLY

FONDANT POTATO, BRAISED RED CABBAGE,  
SEASONAL VEGETABLES & A RICH HONEY CIDER  
SAUCE

### CHICKEN & BACON PASTA

CHICKEN, SMOKED BACON & PENNE PASTA IN A  
CREAMY WHITE WINE SAUCE FINISHED WITH  
CRISPY CHESTNUTS & GARLIC BREAD



### BRIE & RED ONION TART

WITH SALAD, NEW POTATOES & CRUSTY BREAD  
ROLL WITH WHIPPED BUTTER



3 Courses - £31.95

## Dessert

### CHRISTMAS PUDDING

IN A BRANDY CREAM SAUCE



### MULLED WINE POACHED PEAR

WITH COULIS & VANILLA COCONUT ICE CREAM



### LEMON MERINGUE PIE

WITH POURING CREAM OR ICE CREAM



### DOUBLE CHOCOLATE BROWNIE

WITH CUSTARD, POURING CREAM OR ICE CREAM



For parties of 8+ a £5 per person payment authentication is required. For parties of 8+ a pre-order is required 7 days prior to your booking.