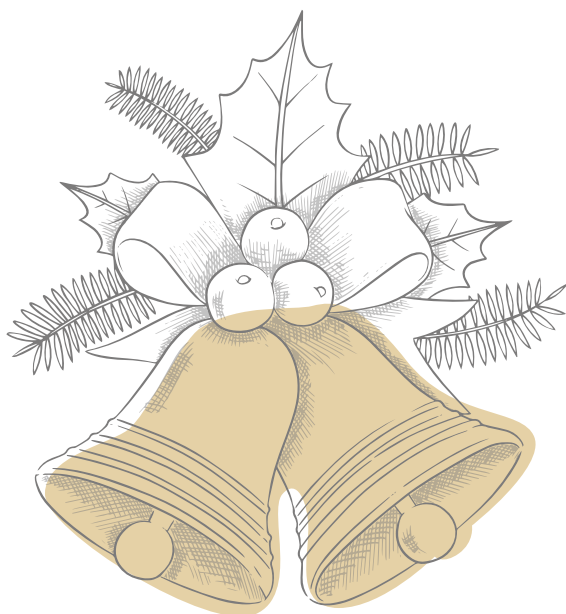
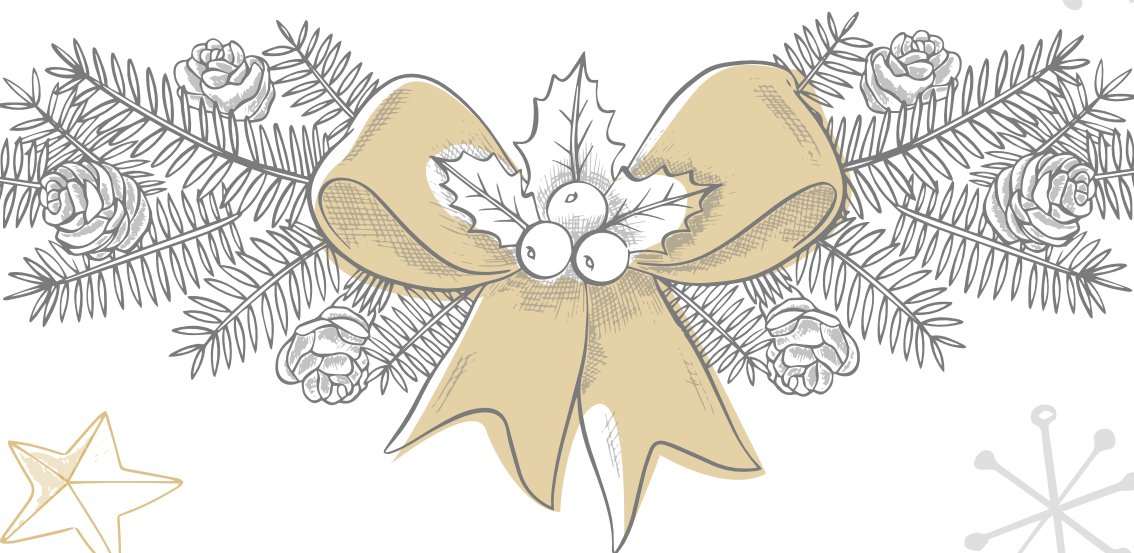




SUTTON ARMS



Christmas Day
4 Courses £85
Under 12's half price



Book online at www.suttonarmsscawby.co.uk
Telephone 01652 652430

*** *Starter* ***

ROASTED PARSNIP & APPLE SOUP (V, GFO)

Silky parsnip and Bramley apple soup, finished with croutons, crispy onions, and warm crusty bread.

BEETROOT TARTARE (VG, GF)

Roasted heritage beetroot, finely diced and dressed with a mustard and balsamic vinaigrette. Finished with whipped Greek vegan cheese, horseradish cream, crushed walnuts, micro-herbs, and a crisp rye cracker.

CHICKEN LIVER PARFAIT (GFO)

Silky chicken liver parfait wrapped in whipped butter, served with spiced apple and cider chutney, charred radicchio, toasted brioche, and herbs.

ORANGE CITRUS CURED SALMON (GF)

Citrus cured salmon, chilled fennel purée, dill crème fraîche, pickled cucumber, radish, citrus oil, fried capers, and edible flowers.

*** *Main* ***

TRADITIONAL ROAST TURKEY (GFO)

Roast turkey breast served with sage, onion, and fruit stuffing, pigs in blankets, crispy roast potatoes, creamy mash, honey-roasted carrots and parsnips, a homemade Yorkshire pudding, and our signature turkey gravy.

SLOW-BRAISED BLADE OF BEEF (GF)

Tender, slow-braised blade of beef served with horseradish mash, bacon, pearl onions, a red wine sauce, crispy onions, and Christmas vegetables.

ROAST COD LOIN (GF)

Butter-poached cod with leek fondue, a mussel cream sauce, samphire, and watercress.

BUTTERNUT SQUASH & SAGE NUT ROAST (VG, GF)

A hearty nut roast with roasted butternut squash, lentils, herbs, and cranberries. Served with roast potatoes, crispy Brussels sprouts, honey-glazed carrots, and vegan gravy.

*** *Dessert* ***

TRADITIONAL CHRISTMAS PUDDING

Rich, spiced fruit pudding packed with vine fruits and brandy, served warm with a brandy sauce.

CRÈME BRÛLÉE CHEESECAKE (GF)

Creamy baked crème brûlée cheesecake topped with a caramelised crust and a caramel glaze. Served on a crisp, zingy ginger biscuit base with vanilla ice cream.

BAILEYS TRIFLE

Layers of rich chocolate brownie, Baileys-infused vanilla custard, smooth chocolate sauce, and lightly whipped Baileys cream. Finished with sugar curls, a cocoa dusting, and festive chocolate shards.

FROZEN RASPBERRY PAVLOVA (GF)

A wonderful raspberry ice cream with fruit pieces, piped on an Italian meringue base. Coupled with a raspberry purée, the creamiest vanilla ice cream, and crowned with a light, crunchy meringue rosette.

*** *Mini Festive Fancies* ***

COFFEE & PETIT FOURS

Freshly brewed tea or coffee served with a selection of handmade festive petit fours, including chocolate truffles, mini mince pies, and salted caramel fudge.

(V)-VEGETARIAN (VG)-VEGAN
(GFO)-GLUTEN FREE OPTION AVAILABLE

