

Christmas Day


THE
ROYAL ARMS
SUTTON CHENEY · EST 2003



Appetisers

SMOKED SALMON MOUSSE
CAVIAR (GF)

CRISPY HAM HOCK TERRINE
APPLE PUREE

MUSHROOM AND BLACK TRUFFLE
DUXELLE
(VE)

Starters

CELARIAC AND HAZELNUT SOUP
HERB CROUTONS, HAZELNUT OIL (VE)

CHICKEN LIVER AND FOIE GRAS
PARFAIT
TOASTED BRIOCHE, TEXTURES OF CHERRIES

GOATS CHEESE SOUFFLE
HOMEMADE RED ONION CHUTNEY, ROCKET AND
CHERRY TOMATO SALAD
(V)

GIN CURED TROUT
CANDIED LEMON, PICKLED RADISH, CUCUMBER OIL
(GF)

ADULTS £99.95; CHILDREN UP
TO 12 £49.95
£20PP DEPOSIT IS NON-
REFUNDABLE AND NON-
TRANSFERABLE.
DEPOSIT TO BE PAID 1ST OCTOBER,
FINAL BALANCE DUE 1ST
DECEMBER.

Mains

ROAST TURKEY CROWN
LEG MEAT BON BON (MGF)

PAN FRIED HALIBUT
LANGOUSTINE BISQUE, BABY POTATO, SEA HERBS
(GF)

ROASTED VEGETABLE
WELLINGTON
HERB POTATO ROSTI, SAUTEED BRUSSEL
SPROUTS WITH CARAMELISED ONION
(VE)

RUMP OF LAMB
DAUPHINOISE POTATOES, ROASTED
WINTER VEG, RED WINE JUS (MGF)

Desserts

THREE CHEESE PLATTER
HOMEMADE FRUIT CHUTNEY,
CRACKERS

TRADITIONAL CHRISTMAS PUDDING
SPICED CRÈME ANGLAISE (V)(GF)

WHITE CHOCOLATE PARFAIT
BALSAMIC STRAWBERRIES, ICE CREAM
(GF)

CHOCOLATE ORANGE GANACHE
TART
BLOOD ORANGE SORBET (V)

WINTER BERRY PANNA COTTA
(V)(GF)

SOME FOODS MAY CONTAIN NUTS
(VE) VEGAN (GF) GLUTEN FREE
(MGF) CAN BE MADE GLUTEN FREE
(V) VEGETARIAN (MV) CAN BE MADE
VEGETARIAN



