FESTIVE SET MENU

THE NORTHBROOK ARMS
EAST STRATTON

2 COURSE | £34.00 PER PERSON
3 COURSE | £39.00 PER PERSON

- STARTERS -

Sweet Potato, Yellow Pepper, Harrisa and Crème Fraîche Soup served with sourdough and butter (v)(gfa)

Smoked Mackerel, Potato and Bacon Salad with a mustard dressing (gf)

Chicken, Smoked Ham Hock and Apricot Terrine served with ale chutney and toast (gfa)

- MAINS -

Hand Carved Turkey served with stuffing, pig-in-blanket, roast potatoes, honey roasted carrots & parsnips, chestnut sprouts and gravy (gfa)

Supreme of Salmon served with champagne and caviar sauce, tenderstem broccoli and chive crushed potatoes (gf)

Winter Vegetable Risotto served with rocket and parmesan (v)(gf)

- DESSERT -

Traditional Christmas Pudding served with brandy sauce (v)(gf)

Salted Caramel and Vanilla Cheesecake with mixed berry compote (v)

Cream Filled Profiteroles with warm chocolate sauce (v)

Our festive set menu is available between Monday 17th November and Tuesday 23rd December. We will require a pre-order from any group size that is 10 and above or booked in with us as a private party.

A 10% discretionary service charge will be billed on the day. Please make us aware of any special dietary requirements and allergies when preordering your choices. Details subject to change.