THE GUY FAWKES ARMS

CHRISTMAS EVE MENU

2 COURSE £37 3 COURSE £45

STARTERS

FRENCH ONION SOUP

CROQUE MONSIEUR

PRAWN & SALMON COCKTAIL

BABY GEM LETTUCE, VINE TOMATOES, CUCUMBER, MARIE ROSE SAUCE

CHICKEN LIVER PARFAIT

MIXED LEAF SALAD, RED ONION & APPLE CHUTNEY, TOASTED SOURDOUGH

CRISPY ASIAN BEEF SALAD

BEEF SIRLOIN, CRISPY VEGETABLE SALAD, TOASTED SESAME SEEDS, SOY & CHILLI DRESSING

CONFIT DUCK LEG FILO ROLLS

PLUM & GINGER SAUCE

TEMPURA CALAMARI

PONZU DIPPING SAUCE

MUSHROOM & TRUFFLE ARANCINI

PARMESAN BECHAMEL

AS ALL OUR DISHES ARE FRESHLY PREPARED, WE CANNOT GUARANTEE THEY ARE FREE FROM NUTS OR OTHER ALLERGENS. IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM A MEMBER OF STAFF. THANK YOU.

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MAINS

BUTTER ROASTED TURKEY BREAST

TURKEY BREAST, SAGE & ONION STUFFING, PIG IN BLANKET, BREAD SAUCE,STOCK GRAVY

ROAST SIRLOIN OF BEEF

YORKSHIRE PUDDING, STOCK GRAVY

ROAST LOIN OF PORK

SAGE & ONION STUFFING, CRACKLING, YORKSHIRE PUDDING, STOCK GRAVY

SLOW BRAISED LAMB SHANK

CREAMED MASH, ROASTED ONION & GARLIC SAUCE

STEAK & BLACK SHEEP ALE PIE

SHORT CRUST PASTRY, TRIPLE COOKED CHIPS

LEMON & THYME CHICKEN BREAST

SAGE & ONION STUFFING, BREAD SAUCE, YORKSHIRE PUDDING, STOCK GRAVY

PAN ROASTED SALMON FILLET

CHORIZO & SAFFRON RISOTTO, SAMPHIRE

THE FULL FAWKES £4 SUPPLEMENT

ROAST SIRLOIN OF BEEF, TURKEY BREAST, PORK LOIN, PIG IN BLANKET, SAGE & ONION STUFFING, YORKSHIRE PUDDING, STOCK GRAVY

LEEK TART TATIN

GRUYERE FONDUE, PICKLED SHALLOT, TRUFFLE CREAM SAUCE

SIDES
CAULIFLOWER CHEESE £6.00
BRAISED RED CAABAGE £6.00
CREAMED SPROUTS, CABBAGE & PANCETTA £6.00

ALL MAIN COURSES ARE SERVED WITH COMPLIMENTARY, ROASTIES, CREAMED MASH & MIXED GREENS

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DESSERTS

STICKY TOFFEE PUDDING

TOFFEE SAUCE, CLOTTED CREAM & HONEY ICE CREAM

VANILLA PANNA COTTA

MULLED WINE POACHED PEARS, AMARETTI CRUMB

TRADITIONAL CHRISTMAS PUDDING

CREAM RUM SAUCE

BLACK FOREST ETON MESS

CHOCOLATE BROWNIE, BOOZY CHERRIES, CHOCOLATE SOIL, WHIPPED CREAM, MERINGUE

MINCEMEAT, APPLE & CRANBERRY LATTICE

CREAM RUM SAUCE

CHEESEBOARD

BISCUITS, APPLE, CELERY, RED ONION CHUTNEY,
HARROGATE BLUE CHEESE, SMOKED WENSLEYDALE, WOOKEY HOLE AGED CHEDDAR

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