



Christmas at the Carpenters

£85 per person (Childrens menu available upon request)

ON ARRIVAL

Sloe negroni * Kir royale * Snowball

CANAPES

Confit beetroot & balsamic

Trout & horseradish

STARTER

Spiced butternut squash soup, crispy sage & croutons

Whipped goats cheese, hot honey, confit beets, walnut & crusty bread

Seared duck breast, red current gel, rosti & herbs

MAIN COURSE

Turkey or goose served with roast potatoes, cranberry stuffing, pigs and blankets, carrots, parsnips, red cabbage, brussel sprouts, yorkshire pudding and gravy
(Vegan nut roast option available)

Game pie served with creamy mash potatoes, maple syrup glazed carrots & parsnips with gravy

Seafood risotto seared monkfish & herbs

DESSERT

Christmas pudding, boozy berries with a choice of brandy butter, vanilla ice cream or custard

Chocolate fondant with baileys cream or vanilla ice cream

Selection of cheeses, chutney, apple, grapes, celery and warm bread (+£5 Supplement)

TO FINISH

Mince pies and coffee

Please ask for a full allergen breakdown of each dish if required, gluten free and vegan options available, please highlight any allergens you may have when pre-ordering.

Call 01635 278251 or email thecarpenters.burghclere@arkells.com to book!

