

A R E N S
BAR & GRILL

Christmas Day

£100 per head

Starters

CREAM OF PARSNIP & CURRY SOUP (V, GF)
Served with Arens House Buns

LOBSTER & KING PRAWN COCKTAIL (GF)
With Iceberg, Shredded Carrot, Marie Rose Sauce, GF Toast
& Lemon & Paprika Garnish

PRESSED CHICKEN & HERB TERRINE
Rustic French Bread, Fig Chutney & Basil Rocket

SALMON TIMBALES
Philadelphia Cream Cheese & Chives wrapped in Oak Smoked Salmon w/ a
Lightly Poached Salmon Surprise. Nestled on Toasted Brioche

Mains

NORFOLK ROAST TURKEY
w/ all the Trimmings

SLOW COOKED BEEF STEAK BEAUJOLAIS
w/ Chestnut Mushrooms, Onions & a Rich Red Wine Sauce

SALMON WELLINGTON
w/ Cream Cheese, Spinach, Pea Purée & Parsley Sauce

LENTIL, CRANBERRY, CASHEW NUT
& MUSHROOM NUT ROAST (V, VE)
w/ Onion Gravy & French Green Beans

CHEF'S SELECTION OF SEASONAL VEGETABLES INCLUDING
BRUSSELS SPROUTS & MARIS PIPER ROAST POTATOES

Sweet

CLASSIC CHRISTMAS PUDDING
Rich & Fruity Christmas Pudding Served w/ Brandy Cream Sauce

WINTER FRUIT VACHERIN (GF)
Double Layer of Meringue, Strawberries & Chantilly Cream

APPLE & STRAWBERRY CRUMBLE
Creme Anglais

CHOCOLATE & HAZELNUT CARAMEL STACK
Toffee Sauce & Chocolate Honeycomb

TROPICAL FRUIT SALAD (VE, GF)
14 Different Fruits, In a Clove, Cinnamon & Grand Marnier Liqueur

All our dishes are prepared in kitchens where nuts, flour etc. are commonly used, so unfortunately we cannot guarantee our dishes will be free of traces of these products. Olives may contain stones, fish & meat dishes may contain bones, all dishes may contain items not mentioned in the menu description. All prices include VAT at current rate.

V - VEGETARIAN OPTION VE - VEGAN OPTION GF - GLUTEN FREE OPTION