

*The Vane Arms*

AT THORPE THEWLES

2 sittings  
12-2pm  
2-4pm

*Food prepared on these premises  
may contain traces of nuts*



# CHRISTMAS DAY

Complimentary 125ml of Prosecco

**Canapes**

*Halloumi & chipolatas wrapped in bacon mini skewer/ Wild mushroom & truffle arrancini*

## STARTERS

**Honey Roasted Parsnip & Apple Veloute** - Dried Bramley apple crisps & parmesan crouton

**Atlantic Smoked Salmon & Prawn Cocktail Parcel** - baby gem lettuce, vodka marie rose, roe  
black caviar and toasted brown bloomer

**Chicken liver & Talisker Scotch Whiskey Parfait**- caramelised red onion marmalade and Melba  
Toast

## MAIN COURSES

**Traditional Reserve Buttered Roast Turkey** - sage &  
cranberry stuffing, chipolatas wrapped in bacon,  
Pomme Puree, Brussel sprouts with pancetta, braised  
red cabbage & Port wine Jus

**Venison Haunch** - Manuka & parsnip puree, thyme  
infused Fondant potato, heritage carrots, Doreens  
black-pudding & Black cherry & Juniper Jus reduction

**Vegetarian Wellington**- Butternut squash, field  
mushrooms, Golden beetroot, chestnuts, thyme, puff  
pastry, braised bannana shallots, Fondant potato &  
vegetarian gravy

**Oven Roast Stonebass Fillet** - cockles, clams,  
mussells, squid, brown shrimp, seafood chowder  
sautéed buttered jersey royals, sea spinach & samphire

## DESSERTS

**Sticky Toffee & Ginger Pudding** - Butterscotch  
sauce, rum poached medjool dates & Maldon  
Salted caramel ice cream

**Double Chocolate Brownie** - Luxury chocolate  
sauce, madagascan vanilla pod ice cream &  
Champagne soaked strawberries

**Traditional Christmas Pudding** -Homemade  
brandy sauce & redcurrants

**Lindt White Chocolate & Baileys Crème Brûlée** -  
with a vanilla shortbread

*(Festive cocktail menu available just ask)*

*Mini Mince Pies & Homemade Chocolate Truffles To Finish*

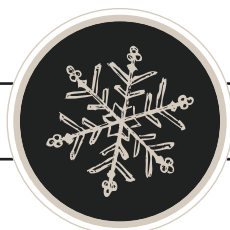
**5 course menu -**

**Adult-£115**

**Child-£55**

[www.thevanearms.com](http://www.thevanearms.com)

@TheVaneArmsTT



The most wonderful time of the year. Why not sit back and let us do all the hard work for you? Matt and his team will be waiting with a complimentary glass of Prosecco followed by our Head chef Vanessa to take you through a 5 course festive menu. Spaces for the day are limited so please book well in advance to secure your table for the family. We look forward to spending Christmas with you.