

*The Vane Arms*

AT THORPE THEWLES

1 sittings  
12-2pm

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



# CHRISTMAS DAY

Complimentary 125ml of Prosecco

Canapes

*Arancini bon-bon stuffed with brie & caramelised red onion*

## STARTERS

**Butternut Squash & Sage Veloute**- garlic & thyme croutons, parmesan crisp, served with warm sourdough wedge and maldon sea salt butter

**Cold Pressed Ham Hock Terrine** - poached spiced apples, caramelised red onion chutney & toasted brioche

**Atlantic Prawn & Lobster Cocktail** - vodka mary rose, shredded baby gem lettuce, avocado mousse, lump roe caviar served with brown deli roll

**Chicken liver & Talisker Scotch Whiskey Parfait**- whiskey jelly, spiced apple & pear chutney, cranberry butter & toasted brioche

## 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

**Confit Pulled Shoulder Of Lamb**- butternut squash puree, butter & thyme infused fondant potato, heritage baby carrots, purple kale and rich red current Jus

**Wild Mushroom, Sweet potato & Spinach Parcel**- Butternut squash, field mushrooms, spinach, thyme infused fondant potato, puff pastry, braised banana shallots, Fondant potato & vegetarian gravy

**Oven Roast Stonebass Fillet** - Sauteed Potato Pave, spinach, roe, celeriac puree, samphire, chorizo & lemon beurre blanc

## DESSERTS

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

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

**Traditional Christmas Pudding** -Homemade brandy sauce & redcurrant compote

**Lindt White Chocolate & Baileys Cheesecake** - roasted hazelnut & salted caramel ganache with vanilla pod ice cream

*(Festive cocktail menu available just ask)*

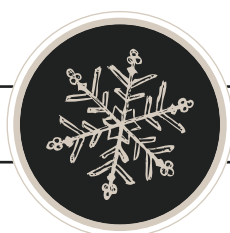
*Mini Mince Pies & Homemade Chocolate Truffles To Finish*

5 course menu -

Adult-£120

Child-£70

[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? The Vane Arms 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.