

The Vane Arms

AT THORPE THEWLES

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



CHRISTMAS FAYRE

STARTERS

Winter Spiced Parsnip & Apple Velouté - with a parmesan crouton

Succulent Prawn Cocktail Marie Rose - wholegrain bread and bloody Mary jelly

Chicken Liver Parfait - whiskey jelly, red onion & cranberry chutney with toasted bloomer

Roasted Butternut Squash Risotto - with a pomegranate seed garnish

Sage & Apricot Scotch Egg - apple & vanilla jam served with house salad

MAIN COURSES

Traditional Roast Turkey - sage & apricot stuffing, all the trimmings

Venison Haunch - Dauphinoise potatoes, wild mushrooms, wilted spinach and blackberry jus

8oz Sirloin steak - field mushroom's, thyme infused tomato's, triple cooked chips and house salad
(Add Peppercorn or Dianne +£2.50)

Honey & Garlic Glazed Salmon Fillet - sautéed buttered new potatoes, sea spinach served with beurre blanc

Flat Cap Mushroom & Blue Cheese Wellington - truffle mash, sweet potato puree & herb cream reduction

DESSERTS

Sticky Toffee Pudding - gingerbread ice cream

Chocolate Brownie - vanilla ice cream, seasonal berries

Traditional Christmas Pudding - brandy sauce

Cranberry & White Chocolate Crème Brûlée - with a cinnamon dusted shortbread

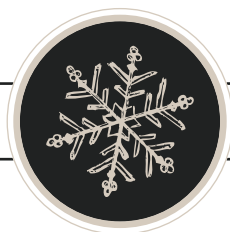
Banoffee Cheesecake - with vanilla ice

cream (*Festive cocktail menu available just ask*)

2 - COURSES:
£23.95

3 - COURSES: £29.95

www.thevanearms.com



@TheVaneArmsTT

Monday - Thursday: 12:00pm - 2:30pm & 5:00pm - 8:30pm

Friday: 12:00pm - 2:30pm & 5:00pm - 9:00pm

Saturday: 12:00pm - 9:00pm