









## **CHRISTMAS FAYRE**

## **STARTERS**

Honey Roast Parsnip & Apple Veloute- with garlic & thyme croutons & sliced bloomer bread

Smoked Salmon Parcel- filled with Crayfish tails & Atlantic Prawns, baby gem, paprika, grey goose vodka mary Rose

Chicken Liver Parfait - caramelized red onion chutney with toasted bloomer bread & maldon rock salt butter

Sautéed Wild Mushrooms - in a white wine & garlic cream served on homemade foccacia bread

Butternut Squash & Sage Oil Risotto - Toasted Pine nuts & parmesan Shavings

## MAIN COURSES

**Traditional Roast Turkey** - sage & cranberry stuffing, pigs in blankets & all the trimmings

Pan Roasted Venison Fillet - Fondant potato, celeriac puree, confit chantenay carrots, Crispy Kale with a sloe Gin sticky jus

**8oz Bistro Rump Steak** - field mushroom, thyme infused tomatos, triple cooked chips and house salad (Add Peppercorn or Diane +£3)

**Monkfish Tail Wrapped in Parma Ham** - Dauphinoise potato, wilted spinach, samphire, crispy tempura oyster & sunblushed tomato infused beurre blanc

Roasted Cauliflower & caramelised onion Gnocchi served in a rich creme fraiche sauce & herb infused panko crumb

## **DESSERTS**

**Sticky Toffee & Pudding** - Butterscotch sauce & Vanilla Pod Ice Cream

**Double Chocolate Brownie** - Chocolate sauce, vanilla ice cream & Seasonal berries

Traditional Christmas Pudding - brandy sauce & redcurrants

**Millionaire Shortcake Cheesecake** - Salted caramel & hazelnut ganache, vanilla ice cream

Raspberry Eton Mess - Baileys chantilly cream, meringue crumb & raspberry compote

Spiced Poached Pear & Frangipane Tartlet -Homemade custard

(Festive cocktail menu available just ask)

www.thevanearms.com



@TheVaneArmsTT **f** 

2- COURSES: £27.95

3- COURSES: £34.95