

The Vane Arms

AT THORPE THEWLES

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



CHRISTMAS FAYRE

STARTERS

Roasted Celeriac Veloute - truffle & thyme croutons & sliced bloomer bread

Smoked Salmon & crayfish Roulade - Dill cream cheese, avocado mousse, shredded baby gem & roe caviar

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

Sautéed Wild Mushroom Souffle - truffle & parmesan cream reduction

Cranberry, Red onion & Brie bruschetta - rocket and parmesan salad

MAIN COURSES

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

Pan Roasted Duck Breast - dauphinoise potatoes, blackberry puree, baby carrots & leeks finished with blackberry Jus

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

Fillet of Stonebass - crushed potato pave, wilted spinach, samphire, seared chorizo, sunblushed tomatoes & lemon 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

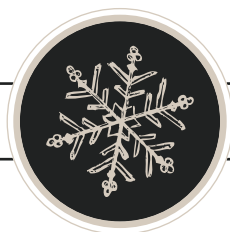
White Chocolate & Basil creme Brulee - homemade shortbread

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

Spiced Poached Pear Cheesecake - vanilla pod ice cream

(Festive cocktail menu available just ask)

www.thevanearms.com



@TheVaneArmsTT

2- COURSES:
£28.95

3- COURSES: £35.95

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

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

Saturday: 12:00pm - 9:00pm