

THE HOWARD ARMS

Christmas Day Menu

Champagne & canapés

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Celeriac & apple velouté, crispy kale

Guinea Fowl terrine, pear puree, almond toast

Home cured salmon gravadlax, pomegranate, pickled beetroot, avocado mousse

Chestnut, mushroom & leek filo tarts, redcurrant jam

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Chef selection of sorbet

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Roast free range turkey, prune stuffing, chipolatas, thyme gravy

Roast sirloin of beef, roast potatoes, seasonal vegetables, rich gravy

Pork loin, Parma ham, orange pippin apple, celeriac dauphinoise, parsnip

Pan fried fillet of monkfish, saffron mash, clam chowder, chicory

Pine nut wrapped goats cheese, Jerusalem artichoke, pearl barley, truffle cream

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Christmas pudding, brandy custard

Baked pistachio cheesecake, cherry ice cream

White chocolate 'blondie', cinnamon clotted cream

Cranberry & hazelnut custard tartlet, Champagne sorbet

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Coffee and mince pies

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80.00 per person

£30.00 for little ones under 12 years of age

(Pre order by 1st December and full pre payment at time of booking)

(menu is subject to change)

Before you order food or drinks please let us know of any allergies or intolerances and we will be happy to show you what ingredients are in each dish or drink.

All tips are shared among the staff and are at your complete discretion, but we do add a service charge of 10% (on the food element only) for tables of more than six people.