

FESTIVE MENU

THE CARPENTERS ARMS

2 Course £30/ 3 Course £36

STARTERS

Cured Chalk Stream Trout, pickled fennel, granny smith, tabasco aioli, avocado Curried Jerusalem Artichoke Soup, crisps, sourdough Crispy Pigs Cheek, celeriac puree, apple & tarragon sauce

MAINS

Roast Shalford Turkey Breast, pigs in blankets, honey roast roots, red cabbage & kale GF Pan Roasted Cod Fillet, fondant potato, sweetcorn, fennel, lobster bisque GF Braised Beef Short Rib, burnt onion, creamed mash, carrots & tops, red wine jus GF Lentil & Harissa Moussaka, chargrilled radicchio & grapefruit GF VG

PUDDINGS

LillyPud Christmas Pudding, brandy anglaise, clementine sorbet GF VGA N Pear Bakewell Tart, gingerbread, apricot jam, cinnamon ice cream V N

Chocolate Orange Tiramisu V

 V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts Please let a team member know of any allergies or dietary requests
Team Rewards – Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team