



THE  
CARPENTERS  
ARMS

## CHRISTMAS DAY MENU

### SNACKS

**Beetroot Macaron**, goat cheese **V GF**

**Glazed Pork Belly**, sesame seed **GF**

**Bloody Mary Prawn Taco** **DF**

### START

**Beetroot & Apple Cured Chalk Stream Trout**, champagne pickled cabbage, linseed cracker **GF DF**

**Roscoff Onion Soup**, parmesan scone **VG GFA**

**Thetford Black Pork & Pistachio Terrine**, date & prosciutto **GFA**

### MAIN

**Roast Shalford Turkey**, pigs in blankets, apricot & chestnut stuffing, cranberry sauce, gravy **GFA**

*brussel sprouts & pancetta, roast potatoes, honey glazed seasonal roots*

**Miso Marinated Monkfish**, sea vegetable & mussel broth, crispy cavolo nero **GF**

**Butternut Squash & Mushroom Pithivier**, tempura enoki, parsley & celeriac cream **VG**

**Barsham Beer Braised Ox Cheek**, rosti chip, fennel & sprout top remoulade, shallot **GF**

### DESSERT

**Lillypud Christmas Pudding**, brandy custard, poached clementine **VG**

**Black Cherry & Kirsch Trifle**

**Dark Chocolate Marquise**, orange crème fraîche, tiffin

### AFTERS

**Teas & Coffees**, served with petit fours

*“Turkish Delight” Marshmallow*

*Rosemary Doughnut* **V**

*70% Dark Chocolate & Sea Salt Truffle* **V**