



PUB & KITCHEN

Christmas Day Menu 2020

Complimentary glass of Prosecco for groups of 6 or more who book before 15th November

Sittings available 12-2.30pm (Open 12-5pm)

Amuse Bouche



Celariac, hazelnut & truffle soup, artisan bread

Salmon gravlax, chive sour cream, crispy salad & toasted bread

Goat's cheese beignet, caramilised onion, wilted rocket salad & honey balsamic reduction

Chicken liver & foie gras parfait, mixed leaves, pear chutney & crostinis



Granite (lemon sorbet)



Traditional Christmas dinner

Norfolk bronze turkey, roast potatoes, buttered Brussels sprouts, honey glazed carrots & parsnips, pigs in blankets, pork, sage, onion & chestnuts stuffing, red wine gravy

Vegan turkey roast (soya & chick peas), roast potatoes, olive oil Brussels sprouts, honey glazed carrots & parsnips, vegan pigs and blankets, sage, onion & chestnuts stuffing, vegetarian gravy (ve)

Barnsley lamb chop, dauphinoise potatoes, bundled green beans, rosemary & red wine jus

Oven baked honey & orange sea bass, midas potatoes, lentils, baby watercress & citrus dressing

Open ravioli, spinach & goat's cheese, creamy beetroot, wild rocket & parmesan tuile



Traditional Christmas pudding, orange spiced brandy sauce (Vegan/Gluten Free option available)

Chocolate mousse, raspberry glaze & orange biscuit

Orange & cinnamon cheesecake

Great British cheeseboard: mature cheddar, stilton, brie, celery sticks, spiced pear chutney & biscuits.



Tea/Coffee & mince pies

www.poyntzarms.co.uk 020 8224 1049

Adults £70 per head / Kids £35 per head

Full payment & pre order required before 1st December