



# Christmas Set Menu 2020



*Complimentary glass of Prosecco for bookings placed before 15<sup>th</sup> November*

Available 1<sup>st</sup> – 23<sup>rd</sup> December

**Cream of mushroom soup, ciabatta bread**

**Caramelised red onion & goat cheese or vegan cheddar tartlets, beetroot puree, rocket & aged balsamic (v) (ve)**

**Prawn cocktail, black tiger prawns, Marie Rose sauce, iceberg lettuce, & lemon**

**Chicken Liver parfait, fig chutney, green salad, sourdough bread**



**Traditional Christmas dinner**

*(Vegetarian wellington option available)*

**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)**

**Beef bourguignon, creamed mash potato, pearl onions, savoy cabbage & red wine jus**

**Roasted butternut squash & mushroom risotto & crumbled goats cheese (v)**

**Oven baked herb crust salmon fillet, roasted Mediterranean vegetables, crushed new potatoes, minted garden peas & lemon butter sauce**



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

**Belgian chocolate brownie & vanilla pod ice cream**

**Apple & berry crumble & vanilla custard**

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

**Tea/Coffee & mince pies**

**[www.poyntzarms.co.uk](http://www.poyntzarms.co.uk) 020 8224 1049**

*2 Courses £19.95 per head / 3 Courses £24.95 per head  
£10 per head deposit required 2 weeks prior to reservation*