

Fetherston Arms

Christmas menu 2017

Bread basket to share

STARTERS

Roasted parsnip, honey and thyme soup

Homemade Duck liver and orange pâté

Atlantic Prawn cocktail

Cheddar and spinach soufflé

Fanned Melon with a raspberry sorbet

MAIN COURSE

Traditional roast turkey with all the trimmings

Salmon and Prawn filo wrapped parcel with a creamy white wine and tarragon sauce

Roasted topside of Lamb, mint and redcurrant jus with Dauphinoise potatoes

Homemade Brie Wellington with fresh salad and Cumberland sauce

Cranstons 8oz dry aged Rib Eye steak, roasted vine cherry tomatoes and a Peppercorn sauce (£5 supplement)

DESSERTS

Homemade Sticky toffee pudding with Jersey ice cream

Christmas pudding with brandy sauce

Passionfruit sorbet with homemade shortbread

Appleby creamery cheeseboard

Lemon meringue pie

TO FINISH

Coffee and mince pies

£22.95 per person

Available 9th-24th December. Please pre-order 48 hours in advance

