

Festive Menu

2 course £35 per person
3 course £40 per person

Chefs Selection of Canapes for the Table

STARTER

Celebration of Parsnip Soup with Honey & Thyme Bread (v)(pba)(gfa)

Oxford Blue, Chive & Port Cheesecake with Walnuts (v)

Chicken Liver Parfait, Onions, Apple & Brandy with Toasted Brioche (gfa)

Gin & Tonic Cured Bibury Trout, Beetroot, Fennel & Pear (gfa)

MAIN COURSE

Roast Turkey Breast & Leg, Orange & Cranberry Stuffing, Pigs in Blankets, Winter Vegetables, Cauliflower Cheese, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Gravy

Slow Braised Venison Shank, Celeriac, Wild Mushrooms & Blackberries with a Port Jus (gf)(dfa)

Fillet of Sea Bream with a Clam, Cockle & Mussel Chowder, Parsley Potatoes & Samphire (gf)

Roast Heritage Squash, Feta, Spinach & Wild Mushroom Wellington, Winter Vegetables, Cauliflower Cheese, Butter Roasted Potatoes, Yorkshire Pudding & Red Wine Gravy (v)(pba)

DESSERT

Christmas Pudding with Brandy Custard (v)

Sticky Toffee Pudding, Black Treacle Toffee Sauce, Clotted Cream Ice Cream (v)

St Clements Tart, Italian Meringue & Vanilla Crème Fraiche (v)

Milk Chocolate Mousse, Coffee & Hazelnuts (gfa)

TO FINISH

Chefs Selection of Cheeses, Crackers & Chutneys for the Table (v)(gfa)

Some dishes may contain ingredients that are not listed. Please make your server aware of any allergies and intolerances you may have. As we work in a small close contained environment, we cannot guarantee that foods may be completely allergen free. Although due care is taken during preparation, you still may find small bones.
v - vegetarian gf - gluten free gfa - gluten free available df - dairy free dfa - dairy free available pb - plant based pba - plant based available



THE ELIOT ARMS

★ SOUTH CERNEY ★