



# MALTSTERS ARMS

## CHRISTMAS MENU

28TH NOVEMBER - 29TH DECEMBER

### STARTERS

MUSHROOM & CHESTNUT SOUP ARTISAN BREAD - WHIPPED BUTTER

CHICKEN LIVER PARFAIT PICKLES - HOUSE CHUTNEY - CROSTINI

CLASSIC PRAWN COCKTAIL BUTTERED WHOLEMEAL BREAD

BAKED CAMEMBERT - FOR 2 TO SHARE WARM BREADS - CRANBERRY SAUCE

### MAIN COURSE

ROAST TURKEY BREAST PIGS IN BLANKETS - ROAST POTATOES - STUFFING - SEASONAL VEG  
RED WINE JUS

VENISON, BACON & MUSHROOM PIE CREAMY MASH - SEASONAL GREENS - RED WINE JUS

WILD MUSHROOM, SPINACH & BUTTERNUT SQUASH WELLINGTON PARMENTIER POTATOES  
CELERIAC PUREE - JUS

PAN FRIED FILLET OF LOCH DUART SALMON KETA & SORREL SAUCE - PARMENTIER POTATOES  
SEASONAL GREENS

### DESSERTS

WHITE CHOCOLATE & RASPBERRY ROULADE FRESH RASPBERRIES - CHANTILLY CREAM

FIGGY PUDDING BRANDY CUSTARD

BRITISH STILTON HOUSE CHUTNEY - CRACKERS - GLASS OF TAYLORS PORT

WARM MINCE PIES

TWO COURSES £35 THREE COURSES £39