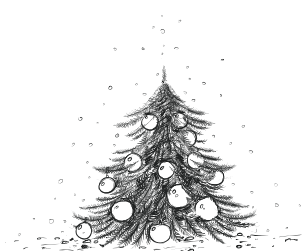


1 sittings
12-2pm

Food prepared on these premises
may contain traces of nuts



THE
VANE ARMS



CHRISTMAS DAY

Complimentary 125ml of Prosecco
Canapes

STARTERS

Red Lentil & Butternut squash Veloute- garlic & thyme croutons, parmesan crisp, served with warm sourdough wedge and maldon sea salt butter

Cold Pressed Ham Hock Terrine - pomme anna, confit potato, smoked chicken breast, leek veloute

In House Cured Wild Salmon- watercress puree, compressed fennel, pink grapefruit, herring roe

Chicken liver & Talisker Scotch Whiskey Parfait- whiskey jelly, spiced apple & pear chutney, cranberry butter & toasted brioche

MAIN COURSES

Traditional Reserve Buttered Roast Turkey - Turkey leg & cranberry ballontine, yorkshire pudding chipolatas wrapped in bacon, mash, Brussel sprouts with pancetta, braised red cabbage & Port wine Jus

Fillet of Beef Wellington- spinach, wild mushroom duxelle, glazed orange and cardamom carrots, creamed mash, braised hispie & Port wine Jus

Wild Mushroom, Sweet potato & Spinach Parcel- Butternut squash, field mushrooms, spinach, thyme infused fondant potato, puff pastry, braised banana shallots, Fondant potato & vegetarian gravy

Oven Roast Halibut- wild mushrooms, spinach, samphire, ratte potato mousse, brown shrimp, mustard mayo, panko crumb, & pickled cucumbers

DESSERTS

Sticky Toffee & Stem Ginger Pudding - Butterscotch sauce, rum poached medjool dates & Maldon Salted caramel ice cream

Double Chocolate Brownie - Luxury chocolate sauce, vanilla pod ice cream & Champagne soaked strawberries

Traditional Christmas Pudding -Homemade brandy sauce & redcurrant compote

Lindt White Chocolate & Baileys Cheesecake - roasted hazelnut & salted caramel ganache with vanilla pod ice cream

(Festive cocktail menu available just ask)

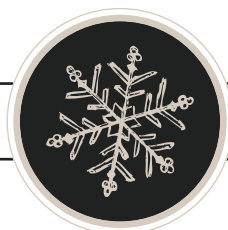
Mini Mince Pies & Homemade Chocolate Truffles To Finish

5 course menu -

Adult-£130

Child-£80

www.thevanearms.com



@TheVaneArmsTT 

The most wonderful time of the year. Why not sit back and let us do all the hard work for you? The Vane Arms team will be waiting with a complimentary glass of Prosecco followed by our Head chef David to take you through a 5 course festive menu. Spaces for the day are limited so please book well in advance to secure your table for the family. We look forward to spending Christmas with you.