



Food prepared on these premises
may contain traces of nuts



THE
VANE ARMS

CHRISTMAS FAYRE

STARTERS

Roasted Celeriac Veloute- truffle & thyme croutons & sliced bloomer bread

Smoked Salmon, Atlantic Prawn & crayfish cocktail - roe caviar, shredded baby gem, buttered brown bread

Chicken Liver Parfait - caramelized red onion & cranberry chutney, toasted brioche bread

Sautéed Wild Mushroom & Spinach Souffle - truffle & parmesan cream reduction

Deep fried Brie - rocket and parmesan salad, red currant jelly & toasted brioche

MAIN COURSES

Traditional Roast Turkey - Turkey leg & cranberry ballontine, pigs in blankets, yorkshire pudding & all the trimmings

Fillet of Beef Wellington (£3 supp)- spinach, wild mushroom duxelle, parma ham, glazed orange and cardamom carrots, creamed mash, braised hispie & Port wine Jus

Confit Duck Leg - braised red cabbage, puy lentil cassoulet & tenderstem broccoli

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

Roasted Cauliflower & caramelised onion Gnocchi - served in a rich creme fraiche sauce & herb infused panko crumb

DESSERTS

Sticky Toffee & Pudding - Butterscotch sauce & Vanilla Pod Ice Cream

Double Chocolate Brownie - Chocolate sauce, vanilla ice cream & Seasonal berries

Traditional Christmas Pudding - brandy sauce & redcurrants

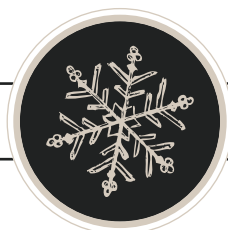
Espresso Creme Brulee - homemade shortbread

Artisan Cheeseboard (£3 supp) - brie, cheddar, yorkshire blue, selection of biscuits, chutney, grapes & celery

Spiced Poached Pear Cheesecake - vanilla pod ice cream

(Festive cocktail menu available just ask)

www.thevanearms.com



@TheVaneArmsTT 

Monday - Thursday: 12:00pm - 2:30pm & 5:00pm - 8:30pm

Friday: 12:00pm - 2:30pm & 5:00pm - 9:00pm

Saturday: 12:00pm - 9:00pm

2- COURSES:

£29.95

3- COURSES: £36.95