

# THE OLD MANOR CHRISTMAS DAY

MENU 2018

**THREE COURSES: ADULT £64.95 | UNDER 12 £29.95**  
*Add our special festive wine packages\*. See website for detail*

**CELERIAC VELOUTÉ** (V)

Thyme croutons, truffle oil, Parmesan

**WILD MUSHROOM RISOTTO** (V)

Toasted pine nuts, tarragon soured cream

**DUCK RILLETTE WITH BLACK CHERRIES**

Beetroot relish, caramelised hazelnuts, sourdough toast

**TIGER PRAWN COCKTAIL**

Bloody Mary sauce, baby gem, cornichons, paprika



**ENGLISH ROSE TURKEY**

Pork, cranberry & sage stuffing, bacon wrapped chipolata, roasted potatoes & festive vegetables, rich gravy

**SLOW ROASTED RIB OF BRITISH BEEF**

Giant Yorkshire pudding, roasted potatoes, festive vegetables & bone marrow gravy

**PAN-FRIED TURBOT FILLET**

Tenderstem broccoli, roasted Charlotte potatoes, prosecco cream sauce

**CAMEMBERT, CRANBERRY & SPINACH WELLINGTON** (V)

Potato & squash hash, winter greens, red pepper & caramelized onion relish



**CHRISTMAS PUDDING**

Brandy custard

**BLACK FOREST CHOCOLATE BROWNIE**

Warm chocolate sauce, clotted cream ice cream

**BANOFFEE CHEESECAKE**

Salted caramel ice cream

**LEMON CITRUS TART**

Chantilly cream, raspberry sorbet

**CHEESE PLATE**

Cropwell Bishop Stilton, Keens Cheddar, grapes, celery, apple chutney & biscuits

\*3 courses + half a bottle of wine £76pp | 3 courses + half a bottle wine + glass of Prosecco £82pp

# THE OLD MANOR

- CHRISTMAS DAY PRE ORDER -

ADULT £64.95 | UNDER 12: £29.95

## GUEST

- Please fill in, scan and return to [info@thecarnarvonarmshotel.com](mailto:info@thecarnarvonarmshotel.com) or hand to a member of staff.


PARTY NAME:

EMAIL:

TEL:

PARTY TIME:

ADULT @ £64.95:

UNDER 12 @ £29.95:

ADULT + WINE @ £76:

ADULT + WINE + FIZZ @ £82:

TOTAL:

DEPOSIT:

TO PAY:

PLEASE TICK TO INDICATE ADULT/CHILD & WINE OPTION. EG:


CELERIAC VELOUTÉ 

WILD MUSHROOM RISOTTO 

DUCK RILLETTE WITH BLACK CHERRIES

TIGER PRAWN COCKTAIL

STARTERS


ENGLISH ROSE TURKEY

SLOW ROASTED RIB OF BRITISH BEEF

PAN-FRIED TURBOT FILLET

CAMEMBERT & SPINACH WELLINGTON 

MAINS


CHRISTMAS PUDDING

BLACK FOREST CHOCOLATE BROWNIE



BANOFFEE CHEESECAKE


LEMON CITRUS TART

CHEESE PLATE

DESSERTS

50% deposit per person to be paid when booking is placed. Full balance payable by 25th November.  
Cancellations must be made by 25th November to secure a refund of your deposit.

  Many of our vegetarian dishes can be made to accommodate vegans. Please ask your waiter for further information.

 Gluten intolerant? Please ask for our gluten free options. Fish may contain bones. Allergen information available on request.