Blacksmiths Arms

Christmas Menu

Starters

Soup of the Day with Home-made Bread

Smoked Haddock Fishcake with Grain Mustard Sauce, Poached Free Range Egg and Pea Shoots

Duck Liver Paté with Red Onion Marmalade, Toasted Brioche and Watercress

Creamy Wild Mushroom and Garlic Bruschetta with Baby Spinach and Truffle Oil

Main Courses

Traditional Roast Turkey with Sage, Cranberry and Chestnut Forcemeat, Pigs in Blankets, Duck Fat Roast Potatoes and Vegetables

Goat's Cheese and Courgette Tartlet with a Walnut and Pear Salad, Thyme Roasted New Potatoes and a Watercress Vinaigrette

Roasted Fillet of Cod with Spinach, Cockle Chowder and Crème Fraiche and Chive New Potatoes

Pot Roasted Guinea Fowl with Lemon, Thyme, Garlic and Prunes served with Green Beans, Confit New Potatoes and a Light Jus

Puddings

Individual Christmas Pudding with a Warm Brandy Cream

Dark Chocolate Tart with Cointreau Flamed Strawberries

Winter Berry Crème Brûlée with Honey and Pistachio Biscotti

Pair of Local Cheeses with Home-made Chutney and Biscuits

2 Courses £16.95 *per person*
3 Courses £19.95 *per person*

Coffee *and* Mince Pie
£1.65 *per person*