



CHRISTMAS AT THE CRASTER ARMS

FESTIVE MENU

2 COURSES £19.00 / 3 COURSES £23.00

**SERVED ALONGSIDE OUR MAIN MENU
EVERY NIGHT FROM
30TH NOV - 24TH DEC**

BOOKING RECOMMENDED
GROUP BOOKINGS TAKEN

**FREE BOTTLE OF HOUSE WINE FOR
EVERY FOUR THAT DINE**

STARTER

Homemade Chicken Liver Pate
Onion Chutney & Toast

Smoked Salmon & Prawn Roulade with
Horseradish Mayo

Homemade Roast Tomato & Courgette Soup
With Artisan Bread

Beer Battered Cod Goujons with House
Tartare



MAIN COURSE

Roast Turkey and Stuffing, Pigs in Blankets
Roast Parsnip and Potatoes and Seasonal
Vegetables

Roast beef and Yorkshire Pudding
Roast Potato & Parsnip
Seasonal Vegetables & Rich Gravy

Oven Baked Chicken Breast on a Bed of
Creamy Mashed Potato
With Stilton Sauce and Seasonal Vegetables

Poached Salmon with Lemon and Herb
Cream Sauce
New Potatoes and a Medley of Vegetables

Butternut Squash and Sage Risotto (v)



DESSERT

Traditional Rich Christmas Pudding
& Brandy Sauce

Classic Boozy Sherry Trifle

Warm Chocolate Fudge Cake
Cream or Ice Cream

Baked Vanilla Cheese Cake topped with
Fruits of the Forest

Tart au Citron
Cream or Ice Cream