

Starters

CELERIAC HAZELNUT AND TRUFFLE SOUP .vg.
with warm crusty bread

SALMON GRAVLAX .gf* .
with apple and fennel slaw and toasted ciabatta

HAM HOCK AND CHICKEN TERRINE .gf.
rocket salad, homemade chutney

PRAWN COCKTAIL
marie rose sauce, smoked paprika

GRILLED ASPARAGUS .vg.
with tahini verde and miso aioli

Second Course

LIMONCELLO SORBET .gf vg.

Mains

ROAST FORE-RIB OF TUXFORDS BEEF .gf* .

ROAST TURKEY .gf* .

ROAST BELLY OF PORK .gf* .

These dishes are served with roast potatoes, brussel sprouts, honey & thyme roasted carrots and parsnips, pigs in blankets, yorkshire puddings and our homemade gravy. .gf* .

CRANBERRY AND LENTIL BAKE .vg gf.
with roast potatoes, Brussel sprouts, roasted carrots and parsnips, gravy

ROASTED MONKFISH .gf.
with wilted spinach, polenta and roasted cherry tomatoes

Desserts

ROASTED RUM PINEAPPLE .vg gf.
with coconut mousse, hazelnut crumb

TAILORS CHEESEBOARD .v.
selection of cheeses served with crackers and homemade apple chutney

CHRISTMAS PUDDING .vg.
with brandy custard, fresh red berries

CHOCOLATE AND CHESTNUT ROULADE .v.
with chocolate cardamom mousse, vanilla ice cream,
frozen chocolate powder

WHITE CHOCOLATE AND BAILEYS CHEESECAKE
with white chocolate mascarpone and Baileys cream anglaise

4 COURSE LUNCH £80PP

INCLUDES GLASS OF PROSECCO

CHILDREN UNDER 12 £40PP

Christmas

AT THE

TAILORS Arms

v . vegetarian vg . vegan
gf . no gluten containing ingredients
gf* . can omit the gluten ingredients