



Christmas Party Menu 2022

2 Course £32 || 3 Course £37

This menu is available for tables of 6 & above

Pre orders required on all Christmas party bookings with a £10 deposit per person

Starters

Roast Parsnip Soup, Parsnip Crisps* (v)

Duck Liver Parfait, Fig & Cherry Chutney, Toasted Brioche*

Loch Duarte Gin Cured Salmon, Cotswold Crunch Bread, Horseradish Emulsion*

'Waldorf' Salad' Apple, Walnut, Celeriac & Grapes* (ve)

Mains

Rolled & Stuffed Turkey, Sprouts & Bacon, Roasted Roots & Potatoes, Bread Sauce, Gravy*

Slow Cooked Pork Shoulder Pie, Mustard Mash, Gravy

Halibut, Baby Roots, Turnip Puree, Fish Stock Boulangère*

Cauliflower, Raisin & Chestnut Wellington, Kale, Roast Potatoes, Vegetable Gravy (v)(ve)

Puddings

Hot Chocolate Fondant, Devonshire Cream Ice Cream (v)

Blackberry, Apple & Almond Trifle (v)

Sticky Toffee Pudding, Pecan Brittle & Salted Caramel Ice Cream (v)

Christmas Pudding, Brandy Sauce* (v)

English Cheese Plate, Traditional Trimmings* (v) (Surcharge £5)

British Cheese Plate* (v)

(Optional additional Cheese Course - £12)

Barkham Blue, Heckfield Cheddar, Baron Bigod, Apple & Onion Chutney, Peters Yard Sour Dough Crisps

(v) Vegetarian || (ve) Vegan || *Gluten Free or Gluten Free option available

Please let us know if you have any dietary requirements or allergens, or if you require information on any ingredients used in our dishes.

A discretionary 12.5% service charge will be added to your bill

Kitchen Opening Times: Monday to Friday 12pm to 2.30pm / 6pm to 9pm

Saturday 12pm to 2.30pm / 5.30pm to 9pm / Sunday 12pm to 4pm

Reservations: 01628 634468 or email: reservations@thebelgianarms.com

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