



December A la carte /Party Menu 2025

2 Course £38 || 3 Course £45

Tables of 12 & above Pre orders are required with a £10 deposit per person

Starters

Caramelized White Onion & Ale Soup, Cheddar Scones* (v)
Chicken Liver Parfait, Brioche, Preserved Cherries, Pistachios
Whisky Cured Salmon, Blinis, Crème Fraiche, Balsamic
Beetroot Carpaccio, Whipped Goats Curd, Candied Walnuts, Watercress * (ve)

Mains

Rolled Turkey Breast
Roast Topside of Beef
Both served with,
*Cauliflower Cheese, Pigs in Blankets, Sprouts & Bacon, Roasted Roots & Potatoes, Yorkshire Pudding, Jus**
Mushroom and Potato Pithivier, Sprouts, Roasted Roots & Potatoes, Vegetable Gravy* (v)(ve)
Venison Stew, Suet Dumplings, Winter Greens
Fillet of Salmon, Pistachio Crumb, Nduja Emulsion, Tenderstem Broccoli*

Sides

- £5.5 per portion-

Pigs in Blankets || Cauliflower Cheese || Buttered Greens || Roasties || Pot of Stuffing

Puddings

Chocolate & Black Cherry Yule Log, Clotted Cream (v)
Blackberry, Amaretto & Almond Trifle (v)
Sticky Ginger Pudding & Caramelised Orange Ice Cream (v)(ve*)
The Belgian Arms Christmas Pudding, Chilled Brandy Anglaise* (v)(ve)
Smidgen of Wookey Hole Cheddar, Seasonal Chutney, Sourdough Crisp* (v)

(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.

We add a discretionary 12.5% service charge to your table

Kitchen Opening Times: Monday to Saturday 12pm to 9pm || Sunday 12pm to 5pm

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

Facebook: @thebelgianarms Instagram: @thebelgianarms