



December Sunday/Party Menu 2025

2 Course £38 || 3 Course £45

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

Starters

Caramelised 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

Roast Pork Belly

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)

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