



THE CHENEY ARMS

Festive Menu



Starters

Parsnip Soup (v) (vegan)

with an apple puree drizzle

Brie, cranberry and walnut tart (v)

served with mixed leaves

Beetroot, pear, fig and pumpkin seed salad (gf) (vegan)

with a balsamic glaze

Ham Hock and Black Pudding Terrine

served on toasted sourdough, with mixed leaves and sweet chilli jam

Mains

(All of our Main Courses are available as gluten free with prior acknowledgement)

Mixed herb crusted Cod loin

with a leek and mussel cream served with crushed new potatoes and mange tout

Turkey Roast

served with all the trimmings

Pork Fillet

served with pan-fried brussel sprouts and pancetta, a mushroom and madeira sauce and dauphinoise potatoes

Sweet Potato and Chestnut Pie (v) (vegan)

with thyme mashed potato, honey roasted parsnips and a port jus

Desserts

Tia Maria Cheesecake

served with mint chocolate chip ice cream

Chocolate and Orange Panettone Bread and Butter Pudding

with clotted cream

Traditional Christmas Pudding

served with a brandy sauce

Selection of Sorbets (gf)

raspberry, mango and lemon

5 Cheese Selection with Biscuits (£4 supplement)

served with celery, grapes and chutney

Two Courses £22 . 00

Three Courses £27 . 00

Our Festive Menu is available from Thursday 29th November to Friday 21st December
Pre-order required 1 week before event, a £10 non-refundable deposit per person is required