



THE CHENEY ARMS

FESTIVE MENU 2021

STARTERS

Cream of tomato soup, crusty bread & butter (vegan on request)
Ardennes pate, coarse, pork pate, Cumberland sauce, crusty bread
Scottish, smoked salmon, capers, grain mustard, new potato salad (GF)
Breaded, garlic mushrooms, chive & garlic mayo (vegan on request)
70's Prawn cocktail, brown bread & butter

MAIN COURSES

Grilled salmon fillet, dill butter sauce
Roast turkey, with all the trimmings
Duck confit, blackcurrant jus
Slow roasted, five spice pork belly, apple sauce
Cheney, homemade, game pie, port & cranberry
Mushroom, brie & cranberry puff pastry pie (vegetarian)
Sweet potato, chestnut, spinach, puff pastry pie (vegan)
Mains served with a selection of vegetables & roast potatoes

AFTERS

Christmas pudding, brandy custard
Meringue, berries, cream, vanilla ice cream GF
Lemon tart, vanilla ice cream
Salted caramel profiteroles, vanilla ice cream
Warm chocolate brownie, vanilla ice cream GF (vegan on request)
Toffee, honeycomb cheesecake, vanilla bean ice cream
2 scoops of rum & raisin ice cream, wafer
Stilton cheese & biscuits

TERM & CONDITIONS

Available from Tuesday 30th November to Saturday 18th December 2021
Two Courses £23.00pp (to include a main course)
Three Courses £30.00pp (to include a main course)
Pre order required at least 1 week prior to event
£10 non refundable deposit per person when pre order placed
Please note the whole table will be required to have the Christmas menu