

Available 25th December £54.95 Per person

# Tower Arms Christmas Menu

## Starters

All starters will include a bread roll & butter. **GF** bread available!

Sweet Potato & Roasted pepper soup. **V GF**

Slow cooked sweet potato with roasted red pepper blended to a smooth soup.

Chicken liver, Clementine & Candied Cranberry Paté. **GF**

Chicken pâté with clementine & candied cranberry with relish.

Boxed baked camembert. **V**

Box baked Camembert studded with garlic & rosemary.

King Prawn & Crab cocktail with seafood sauce. **GF**

Sweet King Prawns & crab on a bed of crisp lettuce with a nappé of seafood sauce.

## Main event

Roasted Turkey Breast served with all the trimmings.

Stuffed Turkey breast wrapped in bacon with pigs in blankets, stuffing, roast potatoes, winter vegetables and a rich gravy.

Grilled Sea Bass with Mediterranean Vegetables. **GF**

Grilled Sea bass served on Mediterranean Vegetables with a lemon butter.

Roasted Sirloin with Yorkshire pudding & gravy.

Succulent Roast Sirloin served with Yorkshire Pudding roast potatoes, winter vegetables and rich gravy.

Wensleydale Cheese Roasted Leek & Clotted Cream Crown **V GF**

Gluten free pastry filled with Wensleydale cheese roasted leek & clotted cream . Served with roast potatoes, winter vegetables & gravy.

## Desserts

Traditional Christmas pudding with brandy sauce.. **V**

Lemon & Raspberry Posset. **V**

Lemon & raspberry posset on a biscuit base with ice-cream

Sticky toffee & Caramel Bombe. **V GF**

Toffee & caramel ice-cream Bombe coated in chocolate.

A fine selection of Cheese & biscuits with celery & grapes.

All Christmas Day Lunches must be pre-ordered with deposits paid by the 5th of December.

Food Allergies & Intolerances: Before ordering your food, please talk to a member of our team to discuss your needs and for advice on ingredients. Menu items are market dependant and as such could be subject to change.

**V** Vegetarian

**GF** Gluten Free