

Available until 24th December £24.95 Per person

# Tower Arms Festive Menu

## Starters

All starters will include a bread roll & butter. (GF bread available)

### **Parsnip, Ginger & Coconut Soup. V GF**

Roasted parsnips with grated root ginger cooked in a vegetable stock & coconut milk.

### **Chicken liver Pâté & Brandy with Herb patchwork. GF**

Chicken pâté infused with brandy & patchwork of herbs.

### **Breaded Brie & Cranberry. V**

Deep fried breaded Brie with a side of cranberry sauce.

### **Prawn cocktail with seafood sauce. GF**

Sumptuous Prawns 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 Salmon Fillet with Mediterranean Vegetables.**

Grilled salmon served on Mediterranean Vegetables with a Hollandaise sauce.

### **Lamb Rump Steak with mint gravy.**

Succulent Lamb Rump steak served with roast potatoes, winter vegetables and rich mint gravy.

### **Portobello Mushroom & Sweet potato open pie. V GF**

Gluten free pastry filled with portobello mushrooms, chestnut mushrooms & sweet potato

## Desserts

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

### **Festive Figgy pudding, with salted caramel ice-cream. V**

A light sponge with apple, pears, figs, sultanas baked with a splash of brandy served with salted caramel ice-cream.

### **Popping prosecco lemon torte with cream. V**

### **Champagne Sorbet. V GF**

All meals must be pre-ordered with deposits paid, at least 7 days in advance of dining date.

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