



Christmas at The Fauconberg Arms

Christmas party menu for groups over 6 this holiday season

SET MENU 1 COURSE £18.00 | 2 COURSES £24.00 | 3 COURSES £30.00

V - Vegetarian | VE - Vegan | VEO - Vegan Option | GF - Gluten Free | GFO - Gluten Free Option | DFO - Dairy Free Option | N - May contain Nuts

Starters

Spiced Butternut squash soup, finished with a citrus crème fraiche swirl and pumpkins seeds served with crusty bread roll – V VEO GFO DFO

Crispy breaded brie on a Waldorf salad with rocket, cranberry and chilli sauce – V N

Pork, apricot and pistachio terrine wrapped in smoked bacon served with a festive chutney and Yorkshire salad – GF

Smoked mackerel pate served with a dressed salad sour dough toast, horseradish and orange crème fraiche - GFO

Mains

Traditional roasted turkey crown, served with sausage and sage stuffing, pigs in blankets, Yorkshire pudding, roast potatoes, and mash – GFO DFO

Aubergine schnitzel: crispy breaded aubergine topped with smoked cheddar and roasted cherry vine tomatoes served on a olive tapenade with a tomatoes, herb and shallot dressing – V VEO

Beef bourguignonne; slow braised Yorkshire beef in red wine, thyme, baby onions mushrooms, carrots and smoked bacon served with a mustard and herb suet dumpling and creamy mashed potatoes – GFO DFO

Pan roasted fillet of hake served on a petit ratatouille with baby fondant potatoes – GFO

All served with winter season vegetables

Desserts

Christmas Pudding served with Courvoisier brandy cream sauce – GFO V

Baked vanilla cheesecake, served with a mulled spiced fruit compote – V

Rich chocolate brownie with a chocolate orange sauce, chocolate crumbs and vanilla ice cream – GF V

Egg nog crème brulee served with a fruit + nut biscotti – V N

Finish the night with coffee and mince pie - £3.50