

# *Christmas at The Fauconberg Arms*

Christmas party menu for groups over 6 this holiday season  
SET MENU | 2 COURSES £30.00 | 3 COURSES £38.00

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

## *Starters*

Celeriac & Apple soup served with warm ciabatta ~ V | VEO | GFO | DFO |

Brie & Cranberry tartelette with dressed salad ~ V | N |

Coarse Game & Apricot pate served with homemade apple chutney and toast ~ GFO |

Trio of Seafood : Hot smoked salmon, Prawn cocktail & crevette, Marie rose sauce , granary bread and butter ~ GFO |

## *Mains*

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

Chestnut & Lentil nut roast pithivier served with butternut puree ~ V | VEO | N |

Slow braised Yorkshire beef cheek Forestiere, red wine, thyme, baby onions, mushrooms and bacon served with creamy mustard mashed potatoes ~ GFO | DFO |

Pan roasted fillet of salmon served with parsley mash and samphire in a white wine cream sauce ~ GFO |

**All served with winter seasonal vegetables.**

## *Desserts*

Christmas Pudding served with brandy cream sauce ~ GFO | V |

Baked vanilla cheesecake served with a mulled spiced fruit compote ~ V |

Rich chocolate brownie with Baileys & chocolate sauce, chocolate crumb and vanilla ice cream ~ GF | V |

Assortment of cheese and biscuits ~ GFO |

**Finish the night with coffee and mince pie ~ £4.00**