

The Butchers Arms at Sheepscombe

Christmas Day menu 2018

Starters

Curried Butternut Squash and Coriander Soup

Finished with lime crème fraîche and served with a homemade granary roll

Pan Fried Scallops

Lightly seared and served with guacamole, rocket leaves, crispy Parma ham and a lime, tomato, ginger, chilli and coriander salsa

Sheepscombe Pheasant & Game Terrine

Pheasant, mixed game, duck livers and wild mushrooms in a coarse terrine. Served with granary toast, plum chutney and a carrot, celery & mixed leaf salad topped with toasted cashews

Blue Stilton Fritters

Blue Stilton cheese blended with choux pastry and deep fried. Served with a Dijon Mustard and onion cream sauce and parsnip chips

Mains

Roasted Free Range "Saltbox" Turkey

Reared in Sheepscombe, our truly local turkey is accompanied by bacon wrapped chipolata, apricot, cranberry and rosemary stuffing, roast potatoes, buttered sprouts, roasted carrots & parsnips, homemade bread sauce and roast gravy

Line Caught Seabass Fillets

Served with rosemary roasted new potatoes, fine green beans and a mussel, chive and white wine sauce finished with crispy leeks

Miserden Estate Venison Steak

Served with dauphinoise potatoes, roasted carrots & parsnips, wilted spinach and a port and green peppercorn sauce

Wild Mushroom, Tarragon and Red Pepper Risotto

A rich homemade risotto served with a crispy parmesan wafer, toasted cashew nuts, rocket leaves and a lemon & basil oil

Desserts

Richly Fruited Christmas Pudding

with Brandy Custard

Dark Chocolate and Vanilla Torte

with Fresh Raspberries & White Chocolate Sauce

Pear and Sultana Frangipane Tart

with Honey & Ginger Ice Cream and Toasted Flaked Almonds

A Selection of West Country Cheeses

with Caramelised Red Onion Relish, Grapes, Celery and Homemade Granary Bread

Freshly Brewed Fair Trade Coffee

with Homemade Petit Fours

We will be serving Christmas Day Lunch between 12noon and 2.30pm. Times will be staggered throughout this period to ensure a smooth service and enjoyable time for all

Adults £60.00 per person
Children under 13 years £32.50 per child

