

# Christmas Day Menu 2019

A glass of festive fizz on arrival

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## Starters

**Watercress, potato and pea soup**

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

**Pressed duck confit terrine**

slow cooked duck shredded and pressed into a terrine with cranberries and orange.

Served with shallot & thyme marinated wild mushrooms, rocket leaves and granary toast

**Home cured salmon gravadlax**

served with a salad of mixed leaves, green beans and roasted red peppers finished with a sweet mustard, lemon & dill dressing, poached quails eggs and granary bread & butter

**Grilled stuffed flat mushrooms**

filled with mixed olives, capers and sundried tomatoes, topped with melting Cornish Yarg and a herb crumb, served with a Dijon mustard & chive cream sauce and rocket leaves

## Mains

**Roasted free range "Saltbox" turkey**

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

**Dover sole fillets**

served with pan fried king prawns, dauphinoise potatoes, roasted fennel, roasted cherry tomatoes and a caper, lemon & white wine cream sauce finished with crispy leeks

**Pancetta wrapped stuffed pork tenderloin**

Pork fillet filled with prunes & sage served sliced with dauphinoise potatoes, roasted root vegetables, wilted spinach, caramelised baby apples and a port & mushroom jus

**Squash, blue cheese and pecan Wellington**

an individual vegetarian Wellington filled with butternut squash, Exmoor Blue cheese, pecan nuts and sage, served with wilted spinach, roasted root vegetables and veggie gravy

## Desserts

**Richly fruited Christmas pudding with brandy sauce**

**Dark chocolate, cherry & kirsch roulade**

with a duo of chocolate sauces and white chocolate and honeycombe ice cream

**Red wine poached pear in a brandy snap basket**

with honey & ginger ice cream coated in toasted flaked almonds

**A selection of West Country cheeses**

with caramelised red onion relish, grapes, celery and homemade granary bread roll

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**Freshly brewed Fair Trade coffee with homemade petit fours**

If you would like to join us here at 'The Butchers' for a fantastic feast on Christmas Day 2019, in the first instance please email Mark directly on [mark@butchers-arms.co.uk](mailto:mark@butchers-arms.co.uk) stating the number in your party, any requirement for high chair provision or the need to be in a dog friendly area and he will contact you back with our availability.

We will be serving lunch between 12 noon and 2pm, so certain timings may be limited.

Once a booking is agreed with Mark, then a deposit payment of £35 per person is payable to secure the table. A menu order form will then be sent out. Pre-orders will need to be completed and returned by December 1st 2019. Full payment for all guests is preferred to be paid in advance of Christmas Day itself. Should you require any further information, please contact Mark as above or call to speak to him directly on **01452 812113**.

The  
**Butchers**  
Arms  
at Sheepscombe  
freehouse &  
restaurant

**£65 per person**

**£35 per child**  
(under 13 years)