

**THE BUTCHERS ARMS @ SHEEPSCOMBE**  
**CHRISTMAS DAY MENU 2017**

**Potato, Leek and Watercress Soup**

*Topped with a mature cheddar rarebit crostini*

**Crab and Spring Onion Fishcake**

*Lightly deep fried until golden, served with mixed leaves, roasted peppers and a lime, tomato, ginger, chilli and coriander salsa*

**Sheepscombe Pheasant Terrine**

*Pressed, locally reared pheasant wrapped in Parma ham. Served with a beetroot, caper and gherkin pickle and salad leaves topped with toasted cashews. Accompanied by homemade granary bread*

**Deep Fried Breaded Goats Cheese**

*Served over a rocket and sundried tomato salad with a roasted shallot and garlic relish*

\*\*\*\*\*

**Roasted Free Range "Saltbox" Turkey**

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

**Salmon, Spinach & Roasted Pepper Filo Parcel**

*Served with minted pea puree, dauphinoise potatoes, and a prawn and chive butter sauce*

**Slow Braised Lamb Shank**

*Served with root vegetable and rosemary purée, dauphinoise potatoes, and a red wine, bacon and roasted shallot jus*

**Wild Mushroom, Leek, Parmesan and Cashew Nut Tartlet**

*An individual tartlet served with roasted winter vegetables, dauphinoise potatoes and a rocket and roasted pepper salad*

\*\*\*\*\*

**Richly Fruited Christmas Pudding with Brandy Custard**

**Dark Chocolate, Caramel and Caramelised Peanut Tart with Vanilla & Coffee Sauce**  
**Cointreau, Orange and Lemon Mousse, Raspberry Coulis and a Ginger Shortbread Biscuit**

**A Selection of West Country Cheeses with Fig Relish, Grapes and Homemade Olive Bread**

\*\*\*\*\*

**Freshly Brewed Fair Trade Coffee with Homemade Petit Fours**

***Adults £57.50 per person Children under 13 years £30.00 per person***