

THE THOROLD ARMS HARMSTON

CHRISTMAS MENU

STARTERS

- Curry Scented Parsnip Soup, Sourdough Croutons (d)
Battered Tiger prawns, Thai Sweet Chilli Dressing & Lime (gf)
Colston Basset Stilton, Port & Celery Pate, Melba Toasts (d)
Double Baked Lincolnshire Poacher Cheese Souffle with Leeks & Ham (gf) (d)
Loch Fyne Smoked Salmon, Cold Water Prawns, 'Marie Rose' Sauce, Lilliput
Capers and Lemon Wedge

MAIN COURSES

- Breast of Turkey wrapped in Pancetta, 'Mountains of Boston Sausage Meat'
Chestnut & Cranberry Sauce with Madeira Wine Cream Sauce (d)
12 Hour Cooked Blade of Beef with Soft Red Onion Relish on Buttered Mash
and Red Wine Sauce (gf)
Panache of Plaice & Salmon Fillet on Crushed Peas with Lemon & Chive Beurre
Blanc (gf)
Melting Taleggio, Oven Baked Plum Tomato, Sweet & Sour Confit of Onion
Warm Tart, Aged Balsamic and Pesto Dressing (d)

DESSERTS

- Steamed Christmas Pudding with Brandy Custard Sauce (n) (d)
Baileys Irish Cream & White Chocolate Crème Brûlée (d) (gf)
Double Chocolate Brownie with Salted Caramel Ice Cream (gf) (d)
Selection of Farmhouse Cheeses with Grapes and Crackers (d)

£31.95 Per Person

£15 Per Person Non-Refundable Deposit Required to Confirm Booking

Only available by Pre-Order