

Gardeners Arms

CHRISTMAS MENU 2011 - starts 1st December

Three courses £19.90 (10% service charge optional)

Spicy Parsnip Soup

Coquille St. Jacques

Smooth Chicken Liver Paté

Coconut breaded Butterfly Prawns with a chilli dip

Free Range Roasted organic Turkey

Chipolata, Sage and Onion Stuffing and fresh Cranberrys

Slow Roast (for eight hours) Belly of Pork with Apple Sauce

Slowly braised minted Lamb Shank

8oz Rib Eye of Beef with a peppercorn sauce (£5 supplement)

Caramelised Onion and Camembert Cheese souffle tart (V)

Butternut Squash stuffed with cannellini beans, mozzarella cheese, peppers and tomatoes, topped with pumpkin and sunflower seed crumb

All served with Goose fat Roasted Potatoes and Roasted root vegetables, sprouts and carrots

Christmas Pudding with Brandy Sauce

Elizabethan Tart with Crème Anglaise

New York style Cheesecake with cream

Chocolate Box

Rum and Raisin Ice Cream



Our Function Room is available to hire
for all occasions

FREE FOR CHRISTMAS FUNCTIONS

1st to 23rd December

From 10 to 80 people

Banquet or conference style

Weddings • Wakes • Christenings

Birthdays • Anniversaries • Special Occasions

All events and budgets catered for - give us a call for more details