



**THE
CARPENTERS
ARMS**

FESTIVE MENU

2 Course £30/ 3 Course £36

STARTERS

Curried Jerusalem Artichoke Soup, crisps, sourdough

Cured Chalk Stream Trout, pickled fennel, granny smith, tabasco aioli, avocado

Crispy Pigs Cheek, celeriac puree, apple & tarragon sauce

MAINS

Roast Shalford Turkey Breast, pigs in blankets, honey roast roots, red cabbage & kale **GF**

Pan Roasted Cod Fillet, fondant potato, sweetcorn, fennel, lobster bisque **GF**

Braised Beef Short Rib, burnt onion, creamed mash, carrots & tops, red wine jus **GF**

Lentil & Harissa Moussaka, chargrilled radicchio & grapefruit **GF VG**

PUDDINGS

LillyPud Christmas Pudding, brandy anglaise, clementine sorbet **GF VGA N**

Pear Bakewell Tart, gingerbread, apricot jam, cinnamon ice cream **V N**

Chocolate Orange Tiramisu **V**

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

Team Rewards – Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team