

Christmas Lunch

Honey Roasted Carrot & Coriander Soup
With toasted pumpkin seeds & bloomer bread

Chicken Liver Pate with Toasted Olive Focaccia
With a cranberry & port chutney & celery

Classic Prawn Cocktail
With iceberg, cherry tomatoes, cucumber & Marie Rose sauce, served with sliced wholegrain bread & butter

Creamy Wild Mushrooms
Infused with truffle oil & mint, on toasted rye bread

Roast Breast of Turkey with Sage & Onion Stuffing
Roast & new potatoes, home made cranberry sauce & pigs in blankets

Slow Braised Pork Belly & Crackling
On a bed of truffle infused mash, with a red wine jus

Fillet of Sea Bass with Prawn Hollandaise
With rosemary & garlic crushed new potatoes

Spinach & Ricotta Ravioli (V)
In a Sicilian cherry tomato sauce, with rocket

Each table is served fresh, seasonal vegetables

Passion Fruit & Mango Sorbet
With a brandy snap basket, fresh raspberries & strawberries

Christmas Plum Pudding
With a rich brandy sauce

Cold Set Vanilla Cheesecake
Topped with an orange & cinnamon compote

Sticky Toffee Pudding
With toffee sauce & vanilla ice cream

2 courses £19.95

3 courses £21.95

Christmas Dinner

Classic Prawn Cocktail
With iceberg, cherry tomatoes, cucumber & Marie Rose sauce, served with sliced wholegrain bread & butter

Honey Roasted Carrot & Coriander Soup
With toasted pumpkin seeds & bloomer bread

Chicken Liver Pate with Toasted Olive Focaccia
With a cranberry & port chutney & celery

Oriental Duck Stack
With crispy wontons, spring onions & cucumber, in a plum & hoi sin sauce

Goats Cheese & Herb Croquette
With beetroot 3 ways (candied, puree & coleslaw)

Roast Breast of Turkey with Sage & Onion Stuffing
Roast & new potatoes, home made cranberry sauce & pigs in blankets

Oven Roasted Cod Fillet
With parmentier potatoes & a chorizo and tomato sauce

28 Day Aged 8oz Sirloin Steak
With hand cut chips, tomato & mushroom

Brie, Chestnut Mushroom & Cranberry Filo Parcel (V)
Served with new potatoes and a mixed salad

Confit of Duck Leg with a Red Wine Jus
With dauphinoise potatoes, spinach, bay mushrooms & bacon lardons

Each table is served fresh, seasonal vegetables

Cold Set Vanilla Cheesecake
Topped with an orange & cinnamon compote

Christmas Plum Pudding
With a rich brandy sauce

Apple & Blackberry Crumble
With hot custard

Dark Chocolate Torte
With fresh raspberries infused with vanilla & mint syrup

Cheese & Biscuits
(Supp £1.95 or £4.95 as an extra course)

3 courses £26.95

New Year's Day

Join us on New Year's Day
for Brunch
at The Egerton Arms.

The Egerton Arms
will be welcoming
in the New Year

from 12noon on 01/01/19
with our full a la carte menu
running alongside
our New Year's Day brunch.

Continue the festivities with us.

Please do not hesitate
to contact a member of our team on
01829 782241
for any queries or reservations
throughout December.

CHRISTMAS MENUS

We are open all day, every day except 25th December & only for lunch on 31st December
Our Christmas menus run daily from December 01-24 & 27-31st.