



CHRISTMAS DAY

A glass of Perrier Jouët Grand Brut NV on arrival

Starters

- Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)
- Lobster & Devon crab ravioli, samphire, toasted hazelnuts, brown shrimp butter
- Smoked duck breast, orange & watercress salad
- Salt-baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)
- Dorset cured pork loin, dandelion & hazelnut salad

Jude's lemon sorbet

Mains

All mains served with goose fat roast potatoes & honey roasted parsnips to share

- Crown of English turkey, honey glazed gammon, roast duck breast, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots
- Pan-roasted halibut, salsify purée, braised leeks, samphire & wild mushrooms
- Hampshire venison Wellington, Jerusalem artichoke purée, roast chicory & chestnut crumble
- Wild mushroom, butternut squash & pearl barley risotto, cavolo nero & chestnuts (v)
- 6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, chestnut & orange béarnaise

Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Salted chocolate, hazelnut, cherry & kirsch mousse, hazelnut shortbread
- Spiced fruit Bakewell, clotted cream
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult £70.00 Child £35.00

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

THECARNARVONARMSHOTEL.COM

CHRISTMAS

2020



PUSH THE SLEIGH OUT

*A table sharing option for you and your guests,
served banquet style. Choose one dish from each section,
for the ultimate Christmas feast. Minimum 4 people.*

£100.00 per person

Starters

Beetroot hummus, lemon & parsley hummus, sourdough, red & white chicory,
celery, figs, little gem & radishes (vg)

Dorset Coppa, Dorset cured pork loin, Cobble Lane saucisson,
butterbean hummus, balsamic pickled onions, sourdough, olives,
chicory, little gem & radishes

Mains

Whole roast Gressingham duck, goose fat roast potatoes, creamed Brussel
sprouts, crushed roots, Savoy cabbage, honey roasted parsnips, bread sauce,
watercress, gravy

Roast Aberdeen Angus porterhouse, double egg Yorkshire pudding, goose fat
roast potatoes, creamed Brussel sprouts, crushed roots, Savoy cabbage, honey
roasted parsnips, horseradish cream, watercress, gravy

Puddings

Christmas pudding, brandy butter ice cream & custard

Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie,
quince jelly, celery, seeded crackers

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