

Antrobus Arms Christmas Menu

Available from 1st December - 24th December (excluding Sundays)

Lunch Menu: 2 Courses - £19.95 / 3 Courses - £22.95

Evening Menu: 2 Courses - £24.95 / 3 Courses - £28.95

Starters

Broccoli & Cropwell Bishop Stilton Soup (v)

Served with a thyme and sea salt crouton and a warm bread roll.

Slow Braised Oxtail Soup

Served with a thyme dumpling and a warm bread roll.

Chicken Liver & Cointreau Pâté

A smooth chicken liver pâté, topped with a cranberry jelly. Served with toasted bloomer bread and Patchwork's Christmas chutney

Trio of Melon (v)

Cantaloupe, honeydew and watermelon served with mulled wine syrup

Prawn Cocktail

North Atlantic prawns, bound in a homemade Marie rose sauce on a bed of crisp Iceberg lettuce leaves and served with seeded brown bread.

Brie, Chestnut & Pear Salad (v)

(Evening Menu)

Brie, cranberry, crushed chestnut, sliced pear served with pea shoots and a Cumberland sauce dressing.

Devilled Kidneys on Toast

(Evening Menu)

Traditional devilled lamb kidneys in a spiced sauce. Served on toasted onion loaf.

Main Courses

All served with Lowe's Farm seasonal vegetables.

Traditional Roast Turkey

Roasted breast served with "pigs in blankets", crushed new and roasted potatoes, honey roast parsnips, orange & cranberry stuffing and a rich golden gravy.

Braised Beef Stew & Dumplings

Tender beef, slow cooked with carrots, parsnips, swede and baby silverskin onions in red wine and thyme. Served with crushed new potatoes and thyme dumplings.

Fillet of Scottish Salmon

Lightly grilled fillet of salmon served with crushed new potatoes and a lemon & dill crayfish sauce.

Lamb Rump (Evening Menu Only)

Char-grilled rump of lamb cooked pink with fondant potato, parsnip puree and a rosemary and redcurrant sauce.

Trio of Seafood (Evening Menu Only)

Lightly grilled red snapper, salmon, and king scallops served with rosemary and garlic parmentier potatoes and a lemon and dill cream sauce.

Goat's Cheese & Red Onion Tart (v)

A homemade filo pastry tart layered with Goat's Cheese, caramelised red onion and beetroot, served with crushed new potatoes and a red pesto drizzle.

Desserts

Robinson's Ginger Tom Ale Christmas Pudding

Served warm with a homemade brandy sauce.

Pecan Pie

Traditional pecan pie served with Cheshire Farm vanilla-pod ice cream, butterscotch sauce and fresh berries

Truffle Chocolate Torte

A rich milk chocolate torte, served with a Chantilly cream and fresh berries.

Strawberry Meringue Roulade

Soft meringue roulade filled with a handmade strawberry filling. Served with Chantilly cream and fresh berries.

Baked Salted Caramel Cheesecake

A rich and indulgent baked cheesecake served with a homemade toffee sauce and Chantilly cream.

Cheese & Biscuits

A selection of continental and farmhouse cheeses. Served with Patchwork's Christmas chutney, apple, celery, grapes and biscuits. (£1.50 Supplementary Charge)