

# THE FETHERSTON ARMS

## CHRISTMAS PARTY MENU 2021

2 courses - £19.95

3 courses - £24.95

HOME BAKED BREADS WITH GARLIC AND HERB BUTTER

### STARTERS

ROASTED PARSNIP, HONEY AND THYME SOUP(V)  
*Topped with homemade croutons and drizzled with cream*

CHEDDAR AND CHIVE SOUFFLÉ(V)  
*Parmesan cream and warm foccacia*

HOMEMADE DUCK LIVER AND ORANGE PÂTÉ  
*Melba toast and a rich cumberland sauce*

SMOKED SALMON AND ATLANTIC PRAWN COCKTAIL  
*Topped with a marie rose sauce*

### MAINS

TRADITIONAL ROAST TURKEY  
*Served with all the trimmings*

SLOW-BRAISED FEATHER BLADE OF BEEF  
*Set on champ mash, chargrilled carrot, Dauphinoise potato and drizzled with a stock gravy*

PAN FRIED HAKE FILLET  
*Set on a roasted crushed new potatoes, topped with king prawns cooked in a chilli, lemon, garlic and herb butter*

BRIE & CRANBERRY WELLINGTON (V)  
*Crispy Puff pastry filled with Creamy Brie and Cranberry sauce. Served with buttered New Potatoes and fresh salad*

10OZ RIBE EYE STEAK ( £5 SUPPLEMENT )  
*Served with oven roasted on the vine cherry tomatoes, rich peppercorn sauce and homemade chips.*

### DESSERTS

STICKY TOFFEE PUDDING  
*Drizzled with a rich butterscotch sauce and served with either custard, vanilla ice cream or cream.*

CHRISTMAS PUDDING  
*Drizzled with a brandy sauce*

CHEESE AND BISCUITS  
*Stilton, Appleby creamy Brie, Appleby creamy smoked Brie, Goats cheese. served with fresh grapes, apple and crackers*

GLAZED LEMON TART  
*Served with a lemon sorbet and fresh raspberries*

### TO FINISH

COFFEE AND MINCE PIES