

THE CARPENTER'S ARMS

FREEHOUSE EST. 1871

Christmas Menu

Starters

SALT BAKED CELERIAC SOUP, chive & truffle oil, root vegetable crisps, toasted sourdough (v) (Av. Vg) (Av. Gf)
STOKES MARSH FARM FILLET OF BEEF TARTARE, smoked confit egg yolk, truffle aioli, beef-fat toast
GIN & BEETROOT CURED TROUT, dill, crème fraîche, caperberries, rye bread
LOBSTER & PRAWN COCKTAIL, Atlantic prawns, crevettes, Cornish Lobster, baby gem lettuce, marie rose sauce (Gf)

Mains

SCOTTISH HALIBUT, fondant potatoes, girolles mushrooms, truffle butter sauce, charred lemon
FRESH POTATO GNOCCHI, cavolo nero sauce, chilli, toasted pine nuts, pecorino (Av. Vg) (Av. Gf)
GRILLED 8oz FLAT IRON STEAK, dauphinoise potatoes, watercress (Gf)
ROAST CREEDY CARVER TURKEY CROWN, pigs in blankets, chestnuts, cranberries, Brussels sprouts, roast carrots, rosemary roasted new potatoes, thyme jus (Av. Gf)

Pudding

STICKY TOFFEE PUDDING, salted caramel ice cream (V)
ENGLISH PLUM & APPLE CRUMBLE, brandy custard (V)
CHRISTMAS PUDDING, brandy butter, cranberries (V)
A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Vg)
ENGLISH CHEESEBOARD, Pitchfork cheddar, Cashel blue, Trufflyn, quince jelly, Artisan crackers, grapes (V)
(Av. Gf)

Mince Pies

£60 per person, only available through pre-order
For an additional £20 per person A glass of Taittinger Brut Reserve Nv, France & welcome canapés
Scottish Smoked Salmon Blini | Pork & sage sausage roll | Mushroom & Truffle Crostini

V: Vegetarian Vg: Vegan Gf: Gluten free

Av. Gf / Vg: Available Gluten free / Vegan please ask your server (Starter/Main)

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.