

D DATE WITH

STARTER

HOMEMADE CHICKEN LIVER PATE WITH TOASTED CRANBERRY & CASHEW BREAD

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CLASSIC KING PRAWN & CRAYFISH COCKTAIL IN A RICH SEAFOOD SAUCE GF

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GRILLED GOATS CHEESE WITH A CRANBERRY AND WALNUT GLAZE

& WARM FLATBREAD

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ROASTED BUTTERNUT SQUASH SOUP V/VG/GF

MAIN COURSE

TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS

GF AVAILABLE

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SLOW ROASTED LEG OF LAMB IN A RED WINE AND REDCURRANT SAUCE, CREAMY MASH POTATO GF

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FESTIVE FISH PIE - COD, SMOKED HADDOCK & SALMON IN A CREAMY WHITE SAUCE TOPPED WITH A BRUSSEL & LEEK MASH

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ROASTED PEPPER, COURGETTE AND TOMATO TART TOPPED WITH A PUMPKIN SEED CRUST V/VG

ALL SERVED WITH ROASTED CARROTS, HONEY GLAZED PARSNIPS
AND STEAMED BRUSSEL SPROUTS

DESSERT

BUTTERSCOTCH SPONGE & VANILLA ICE CREAM GF AVAILABLE

CHOCOLATE & HAZLENUT CHEESECAKE TOPPED WITH FERRERO ROCHER

TRADITIONAL CHRISTMAS PUDING WITH BRANDY SAUCE GF AVAILABLE

THE BERKELEY ARMS HOTEL
CANONBURY STREET
BERKELEY
GL139BG
01453811177

AFTER EIGHT SUNDAE

GF = GLUTEN FREE
V = VEGETARIAN
VG = VEGAN
PLEASE INFORM STAFF OF
ANY ALLERGIES