

Christmas at The Fauconberg Arms

Christmas party menu for groups over 6 this holiday season
SET MENU 1 COURSE £20.00 | 2 COURSES £27.50 | 3 COURSES £32.50

V - Vegetarian | VE - Vegan | VEO - Vegan Option | GF - Gluten Free | GFO - Gluten Free Option | DFO - Dairy Free Option | N - May contain Nuts

Starters

Lightly curried parsnip soup, served with crusty bread roll – V VEO GFO DFO

Crispy breaded brie with dressed salad and cranberry sauce – V N

Chicken liver parfait accompanied by homemade apple chutney and toasted garlic ciabatta – GF

Oak roasted salmon and prawn cocktail, olive oil and lemon mayonnaise, granary bread and butter – GFO

Mains

Traditional roasted turkey crown, served with sausage and sage stuffing, pigs in blankets, Yorkshire pudding, roast potatoes, and mash – GFO DFO

Twice baked vegan cheese souffle on a bed of roasted red pepper and tomato sauce – V VEO

Beef bourguignonne; slow braised Yorkshire beef in red wine, thyme, baby onions mushrooms, carrots and smoked bacon served with a mustard and herb suet dumpling and creamy mashed potatoes – GFO DFO

Pan roasted fillet of salmon served with parsley mash in a tarragon cream sauce – GFO

All served with winter season vegetables

Desserts

Christmas Pudding served with brandy cream sauce – GFO V

Baked vanilla cheesecake, served with a mulled spiced fruit compote – V

Rich chocolate brownie with a chocolate orange sauce, chocolate crumbs and vanilla ice cream – GF V

Assortment of cheese and biscuits

Finish the night with coffee and mince pie - £3.50