



CHRISTMAS AT THE DUNCOMBE ARMS



2 Courses £24.95

3 Courses £29.95

STARTERS

Spiced Parsnip & Celeriac Soup

Beet crisp, home baked bread (V, GFO)

Beetroot, Orange, and Gin Cured Salmon

Smoked mackerel mayonnaise, sea vegetables (GF)

Duck & Goose Liver Parfait

Smoked chilli jam, toasted sourdough (GFO)

Sauteed Wild Mushrooms

Cauliflower and fennel velouté, crispy hens' egg (V,VGO)

MAINS

Traditional Turkey Christmas Dinner

Bedfordshire honey glazed turkey breast, chestnut and sage stuffing, pigs in blankets, Yorkshire pudding, cranberry gravy** (GFO)

Port & Red Wine Braised Feather blade of Beef

Bacon crumb, shallot, chestnut mushrooms** (GF)

Smoked Haddock and Shellfish Risotto

Wholegrain mustard sauce, poached egg, crispy leeks (GF)

Winter Squash, Goats Cheese and Fig Wellington

Lemon Thyme** (V,VGO)

**Served with roast potatoes, honey roasted root vegetables, braised red cabbage, market greens.

DESSERTS

Traditional Christmas Pudding

Candied orange, Martell brandy sauce (GFO)

Black Forest Chocolate

Kirsch soaked brownie, dark chocolate mousse, morello cherry compote

Mulled Apple and Gingerbread Crumble

Bramley apples cooked in mulled wine, blackberries, and cinnamon, with a gingerbread crumble top (GFO)

Artisan Cheeses

Selection of Artisan cheese served with oatcakes, quince jelly, grapes, and celery (GFO)

Allergen tables available on request. GF = GLUTEN FREE, GFO = GLUTEN FREE OPTION, V = VEGETARIAN, VG = VEGAN, VGO = VEGAN OPTION. Please notify us of any dietary requirements in advance when making your booking.



