



BEDINGFELD ARMS
SINCE 1783

Christmas Party Menu

December 1st – 24th

Starters

Soup of the day, crusty bread, butter

Prawn and crayfish cocktail, brown bread, butter

Chicken liver pate, toast, butter

Deep fried breaded Brie, sweet chilli sauce, salad garnish

Christmas Roasts

All with crispy roasted potatoes, buttered sprouts, mash, roasted parsnips, roasted carrots, swede and carrot mash, gravy

Roast Norfolk Turkey, sage and onion stuffing, pigs in blankets

Roast Norfolk Loïn of pork, crackling, pigs in blankets, apple sauce

Pan fried Salmon fillet, with a seafood, white wine, lemon & double cream sauce

Roasted butternut squash en croute, Parmesan and basil pesto

Desserts.

Christmas pudding and brandy sauce

Profiteroles, Chantilly cream, Warm chocolate sauce

Brandy Snap Baskets, Chantilly Cream, fresh fruit and fruit coulis 7

Bedingfeld Cheese Board. (£3 supplement)

To finish.

Mince pies, brandy butter, clotted cream

Coffees and teas.

£35 / head. Pre-booking required. Bookings being taken now. Parties of 2 to 22 people. Private rooms available.

Pre-orders needed one week before reservation date. Vegan options available. Special dietary requirements catered for. Please ask a member of our team today if you would to enquire about dates.

info@bedingfeldarms.co.uk 01366 328300

