

## PUDDINGS

### Strawberry Profiteroles

Strawberry cream-filled profiteroles served with chocolate sauce & fruit coulis.

### Traditional Christmas Pudding

Flamed at the table with brandy and served with a brandy sauce.

### Raspberry & White Chocolate Cheesecake

Served with fresh berries & raspberry crisps.

### Spiced Apple & Cranberry Crumble

Made with a vegan crumble & oat topping and served with soya cream custard. (vg) (gf option)

### British Cheeseboard

Somerset brie, stilton & cheddar served with grapes, sliced apple, crispy cheese biscuits & fruit chutney.

Please let us know if you require the gluten free option when ordering. (gf)

A deposit of £10 per person will be taken on booking.  
Email selections to [gardeners530@gmail.com](mailto:gardeners530@gmail.com).  
Pre-order must be in a fortnight before your booking date.  
The deposit is non-refundable within a week of the booking.



Family and friends are more important than ever

# CHRISTMAS PARTY MENU



Two courses for £27.50  
Three courses for £35



[www.gardenersarms.biz](http://www.gardenersarms.biz) - 01242 620 257

## STARTERS

### Roast Parsnip Soup

With hints of honey & thyme, served with freshly-baked bread & creamy butter. **(gf option)**

### Blue Cheese & Pear Tart

Served warm with balsamic tomatoes, toasted walnuts & crisp leaves. **(contains nuts)**

### Classic Prawn & Crayfish Cocktail

Served with diced avocado, Marie Rose sauce, wholemeal bread crostini & crisp leaves. **(gf option)**

### Chargrilled Cajun Spiced Chicken Skewers

Served with a mint & yoghurt dipping sauce.

### Wild Mushroom & Red Pepper Bruschetta

Garlic toasted French bread topped with pan-fried mushrooms, red peppers, onions, garlic & chopped parsley. **(vg) (gf option)**

## MAINS

All served with seasonal vegetables and garlic & rosemary roast potatoes.

### Roast Crown of Turkey

With roasted parsnips, sage & onion stuffing, Yorkshire pudding, pigs in blankets, turkey gravy & cranberry sauce. **(gf option)**

### Pan-Roasted Tenderloin of Pork

Wrapped in smoked bacon, served with apple crisps, blue cheese butter bonbon & cider apple cream sauce. **(gf option)**

### Ginger Marinated Chicken Breast

Served with peppers & peach confetti, served on brown rice with coriander.

### Oven Baked Cod Loin

Wrapped in nori seaweed, resting on saffron new potatoes served with a white wine & cream sauce finished with mussels in their shell. **(crustaceans) (gf option)**

### Creamy Vegetable & Soya Pot Pie

Tender vegetables covered in creamy soya-based sauce, topped with crisp golden filo pastry finished with a tart tomato sauce. **(vg)**