

## DESSERTS

### Melting Chocolate Fondant

Hot chocolate sponge pudding with a molton centre served with pouring cream. (gf)

### Classic Plum & Figgy Pudding

This delicious xmas classic is flamed at the table with brandy & served with brandy custard.  
(vg option available)

### Deconstructed Winter Berry Pavlova

Broken meringue pieces, mixed with Chantilly cream, fresh seasonal berries and a red berry coulis. (gf)

### Best of British Cheese Board

3 Classic cheeses served with crackers & grapes.

### Finish With A Tea Or Coffee & Mini Mince Pie

“Gratuities for staff are NOT added to your bill if you would like to thank them it is at your discretion”

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

vg: vegan | v: vegetarian | gf: gluten free

A deposit of £20 per head (£15 for kids) when booking – final payment and pre-order by 2nd December.  
It is non-refundable after 17th December



Family and friends are more important than ever

# CHRISTMAS DAY MENU

Three courses for £95.00  
Children under 10 £40.00



[www.gardenersarms.biz](http://www.gardenersarms.biz)



## STARTERS

### Roses of Smoked Salmon

Gravlax with crème fraîche,  
crisp-fried red onion and salad leaves. (gf)

### Cointreau & Orange Chicken Liver Pate

A rich blend of chicken livers and Cointreau,  
served with slices of fresh baked petit pain. (gf bread)

### Festive Pork, Cranberry & Thyme Scotch Egg

Encased in sage breadcrumbs and served with a chilli jam

### Asian Cauliflower Popcorn

Tempura of battered cauliflower with Asian spices,  
served with a ginger, chilli & garlic sauce. (vg)

## MAINS

### Three Bird Roast

Confit of duck leg, surrounded by chicken & tarragon mousseline and wrapped in turkey breast and smoked bacon, served with handmade Yorkshire pudding, seasoned vegetables, stuffing, pigs in blankets, garlic & herb roasted potatoes, turkey gravy and cranberry sauce.  
(gf option with no stuffing or Yorkie)

### Venison Wellington

Fillet of prime local venison with mushroom duxelles and wrapped in a golden puff pastry, served with creamed horseradish mashed potatoes, seasoned vegetables, roasted chestnuts, and a ruby port jus.

### Seared Seabass Fillets

Nestled on roasted sweet peppers & courgettes, roast baby potatoes and finished with a fennel, red onion & paprika sauce. (gf)

### Beetroot & Butternut Squash Wellington

With seasonal vegetables, roasted garlic & rosemary potatoes, finished with a Pinot Noir jus. (vg)