

Festive Menu 2018

2 Courses £22.00 3 Courses £29.00

For Groups of 9 or More

For Groups of Under 9, This Menu Will Be Part of Our Normal Restaurant Menu
Served from Friday 30th November until Monday 24th December

T O S T A R T

Goat's Cheese & Beetroot (GFA)(V)

Rosary Herb Goat's Cheese Mousse, Roasted Beetroot, Beetroot Carpaccio, Toasted Brioche, Pickled Apple, Toasted Walnuts, Beetroot Oil

Spiced Root Vegetable Soup (G)(V)

With Parsnip Bhajis, Root Vegetable Crisps, Curry Oil

Duck & Orange (GFA)

Duck Liver Parfait, Smoked Duck, Orange Marmalade, Toasted Brioche

Carpaccio (GFA)(DFA)

Seared Bedfordshire Beef Fillet, Pecorino, Shallot Puree, Rocket, Crispy Shallots, Balsamic Reduction, Croutons

Smoked Salmon (GFA)

Smoked Salmon Parfait, Pickled Ribbon Cucumber & Watercress Salad, Dill Salsa Verde, Multigrain Toasts

F O R M A I N C O U R S E

Pork (GFA)(DFA)

Roasted Cross Key Farm Pork Chop, Pulled Pork & Potato Hash, Black Pudding, Savoy Cabbage & Bacon, Smoked Apple Puree, Mulled Cider & Pork Jus

Gnocchi (V)

Mushroom Filled Gnocchi, Pan-Fried Wild Mushrooms, Mushroom & Truffle Sauce, Rocket, Toasted Walnuts

Roast Turkey (GFA)(DFA)

Stuffed Roast Local Turkey Crown - Wrapped in Bacon, Festive Stuffing, Fondant Potato, Seasonal Vegetables, Pig in Blanket, Cranberry Sauce, Gravy

Cullen Skink (GFA)

(Inspired By A Traditional Soup From Moray, North-East Scotland)

Pan-Roasted Cod Fillet, Fondant Potato, Garden Peas, Sautéed Baby Gem Lettuce, Bacon, Smoked Haddock & Leek Velouté, Charred Leeks, Samphire

Counter & Grill (GFA)(DFA)

(Starters & desserts will be priced at £7.00 per course on top of steak price)

F O R D E S S E R T

Sticky Toffee

Sticky Toffee Pudding, Salted Caramel Ice Cream, Butterscotch Sauce, Toffee Popcorn

Chocolate

Chocolate & Hazelnut Cheesecake, Orange Segments, Blood Orange Puree, Hazelnut Sauce, Hazelnut Brittle

Raspberry Ripple (GFA)

Raspberry Parfait, White Chocolate Mousse, Shortbread, White Chocolate Crisp, Candy Floss, Honeycomb

Christmas Pudding

12 Month Matured Christmas Pudding, Orange Scented Custard

British Cheeses (GFA)

Barbers 1833 Vintage Cheddar, Colston Basset Blue Stilton, Chatel (Cornish Camembert) Bread Crostini, Pickled Apple, Onion Chutney

(GFA) Gluten Free Option Available – (V) Vegetarian – (DFA) Dairy Free Option Available

How to Book Your Table

Festive Menu Bookings

- For Group bookings of 9 or more please contact the Festive Booking Manager at enquiries@thecarringtonarms.co.uk
- For Groups of 9 or more a non-refundable deposit of £10.00 per person is required at the time of booking your Festive Booking.
- Your Group should pre-order at least 1 week prior to your booking from our Festive Menu. Those wanting to order from our Meat Counter for Main Course should order Starters & Desserts and put 'Counter' on the form.
- For Groups of 8 or under our full Restaurant Menu and Meat Counter will be available. Those wishing to dine from the Set Price Festive Menu should pre-order from the menu adjacent.
- Please send all pre-orders by post, email, fax or hand delivered. We are unable to accept phone orders.