

The Brewers Arms festive fair menu

STARTERS

Chicken, black pudding & pistachio terrine served with home made piccalilli

King prawns with chilli, ginger & sambuca, served with charred brioche

Roasted butternut squash & carrot soup deep fried sage & brioche loaf

Goats cheese & cranberry Eccles cake, finished with a mulled red wine jus

Main Course

Pan fried seabass, Jerusalem artichoke purée roasted garlic, butter beans & a red wine jus.

Corn fed chicken supreme stuffed with a cranberry pine nut stuffing, traditional trimming finished with a thyme scented jus.

Risotto verde infused with sage & thyme with apricots, cranberries finished with melted Brie, chestnut crumb & truffle oil.

Vegan mushroom , chestnut & thyme pithivier, winter vegetables & caramelised shallot jus.

Desserts

Baileys panna cotta with mulled berries & short bread

Christmas pudding & brandy sauce

White chocolate, cranberry bread & butter pudding

Sticky toffee & date pudding

Two courses £16.95

Three course £ 21.95