

# The Miners Arms Christmas Menu

2 courses = £22

3 courses = £28



## Starters

- Fiery red pepper and tomato soup, served with fresh crusty bread (V,VG)
- Mediterranean vegetable tart with chilli jam and salad garnish (V, VG)
- Local wild boar pate with toasted crusty bread and Netherend Farm butter
- Home made chicken goujons with a sweet chilli dip and salad garnish

## Mains

- Rare local roast beef served with Christmas trimmings of beef dripping roast potatoes, pigs in blankets, Yorkshire pudding, honey glazed parsnips, orange-spiked carrots, red cabbage with redcurrant jelly, and a rich gravy.
- Local pork loin with a double apple sauce served with Christmas trimmings of beef dripping roast potatoes, pigs in blankets, Yorkshire pudding, honey glazed parsnips, orange-spiked carrots, red cabbage with redcurrant jelly, and a rich gravy.
- Chef's Christmas special turkey, ham and cranberry pie. Served with creamed mashed potato, honey glazed parsnips, orange-spiked carrots, red cabbage with redcurrant jelly. Rich gravy.
- Vegetable Wellington. Roasted red peppers, cooked beetroot, and kale wrapped in delicious pastry. Served with sautéed potatoes honey glazed parsnips, orange-spiked carrots, red cabbage with redcurrant jelly, and a vegetarian gravy. (V,VG)

## Desserts

- Winter eton mess with seasonal fruits
- Avacado and courgette cake (V,VG)
- Death by chocolate cake, choice of cream or ice cream
- Prosecco cheesecake with a dusting of icing sugar and a drizzle of raspberry culis
- Cheeseboard. Selection of cheese and biscuits/crackers/thins \* £2 supplement

(V=vegetarian      VG=vegan)

Please let your server know of any specific dietary/allergy requirements you may have.