



ANGLERS ARMS
CHRISTMAS FAYRE
STARTS THURSDAY 1st DECEMBER
BOOK NOW TO AVOID DISAPPOINTMENT

Roast Sweet Potato and Butternut Squash Soup,
With Sage and Onion Dumpling

Ham Hock, Black Pudding and Pork Terrine
With Homemade Piccalilli and Malted Toast

Deep Fried Wedges of Crispy Brie
Set on a light Coulis of Cranberry and Winter Berries

Oak Smoked Salmon
Dressed with Horseradish Cream, Green Leaf Cucumber Salad and Brown Bread



Roast Breast of Northumbrian Turkey and Honey Glazed Ham
With Bacon, Sausage Roll and Apricot Stuffing

Pot Roast Shoulder of Pork
Set on Bubble and squeak with Sage and Baby Onion Jus

Grilled Fillet of Salmon
Broccoli florets & Crayfish Tails and Shellfish Bisque

Slow Cooked Coquet Lamb Cassoulet
Cooked with Tomato, Shallot, Mushroom and Haricot Bean Sauce topped with Parmesan & Cracked Pepper crust

Savoury Herb Pancake of Creamed Leeks, Savoy Cabbage & Field Mushrooms
Finished with stilton Sauce



Traditional Home-made Christmas Pudding
Served with Brandy Sauce

Chocolate Cheesecake
Served with White Chocolate and Vanilla Fudge Sauce

Selection of Cheese and Biscuits
Served with a Bouquet of Grapes and Celery

Roast Fig Sponge Pudding
Served with Rum & Raisin Ice Cream and Dairy Custard



Freshly Brewed Coffee and Sweet Mince Pie



Happy Christmas from all at
The Anglers Arms

£19.95





THE ANGLERS ARMS

Inn Keeping With Tradition

NEW YEARS EVE

BOOK NOW ON 01665 570271 or 01665 570655

Cream of Potato and Blue Cheese Soup
Topped with Water Cress Pesto

Braeburn Apple and wenslydale Cheese salad
With Dressed Leaves, toasted Pine nuts and Basil Oil

Pan Fried King Prawns, Pancetta and Peppers
Served in Chilli Cream with Saffron Rice

Craster Kipper Pate
With Malted Toast, Pickled Gherkins, Dressed Leaves and Beetroot Chutney



Grilled Northumbrian Rib Eye Steak
sided with Duck Fat Chips, Balsamic tomato, Garlic Mushrooms and sauce Au poirve

Slow Cooked Pork tenderloin
Wrapped in Smoked bacon, set with Fondant Potatoes and Black Cherry Sauce

Roast Loin of Coquet Valley Lamb
Roast Carrots & Broad Beans, Garlic pressed Potato and Tomato & Mint Jus

Fennel and Lemon Risotto
With Peppery rocket and Freshly Grated Parmesan Cheese

Pan Fried Fillet of Halibut and Scallops
On Wilted Greens, Sauté Potatoes Topped with Crab & Parsley Butter



Ground Hazelnut and Milk Chocolate Crème Brulee
With Homemade Shortbread

Warm Caramelised Pear and Almond Sponge
Poached Rhubarb and Crème Anglaise

Cheese Platter, Spicy Chutney, Grapes, Apple and Biscuits



Freshly Brewed Coffee and Homemade Rum and Brandy Truffles
£29.95

Weldon Bridge, Longframlington, Northumberland NE65 8AX
Tel: 01665 570271 or 01665 570655 • E-Mail: info@anglersarms.fsnet.co.uk

www.anglersarms.com

VAT No. 916 236 039