



The
Anglers Arms

Christmas Day Menu Adults £115 | Children £75

To Start
Canapés & Fizz

Starters

Roast Chestnut & Artichoke Veloute
Apple Compote & Sourdough

Cantaloupe Melon, Roast Figs & Berries
Raspberry & Sorrel Sorbet

Lobster & Crayfish Dressed Salad
Smoked Salmon Mousse & Malted Bread

Baked Ham, Mushroom & Gruyere Fondue Gratin
Warm Shallot & Ciabatta

Main Courses

Roast Turkey & Pigs in Blankets
With All The Trimmings, Cranberry & Gravy

Baked Turbot & Crab Fishcake
Spinach, Lemon & Chive Cream

Saffron Cauliflower Wellington, Mushroom Duxelles, Onion & Thyme Jus
Potato Terrine and Charred Tenderstem

Green's Butchers Dry Aged Roast Sirloin, Beef Dripping Roast Potatoes
Winter Vegetables & Thyme Jus

Puddings

Traditional Christmas Pudding
Alnwick Rum Sauce

Bitter Chocolate Cheesecake
Toasted Almonds, Lemon Curd Mess & Honeycomb

Festive Cheese Selection
Spiced Apple & Onion Chutney, Grapes

To Finish
Tea, Coffee & Assorted Chocolates



The
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Festive Set Menu
Two Courses £27 | Three Courses £30

Starters

Roast Butternut Squash Soup
Pumpkin Seeds, Vegetable Crisps, Focaccia (vg)

Crispy Tempura Prawns
Asian Slaw, Sweet Chilli, Creme Fraiche

Wild Mushroom Pate
Balsamic Chutney, Crispy Onions, Sourdough (vg)

Ham Shank & Apple Terrine
Blue Cheese, Onion Jam, Truffled Brioche Toast

Mains

Roast Turkey & Pigs in Blankets
Sage & Onion Stuffing, Duck Fat Roasties & Cranberry

Maple & Cinnamon Glazed Belly Pork
Mulled Wine Braised Red Cabbage, Roasted Carrots, Candied Apple Puree, Mash & Red Wine Jus

Pan Seared Rainbow Trout
Cauliflower Velouté, Sauteed Baby Potatoes, Tenderstem Broccoli & Lilliput Capers

Pumpkin, Pomegranate & Feta Risotto
Spiced Pumpkin Seeds & Peppercorn Infused Oil

Puddings

Bramley Apple & Cherry Crumble
Cinnamon Ice Cream & Apple Crisps

Snowball Crème Brûlée
Charred Marshmallow, Toasted Coconut Shortbread

Traditional Christmas Pudding
Alnwick Rum Sauce