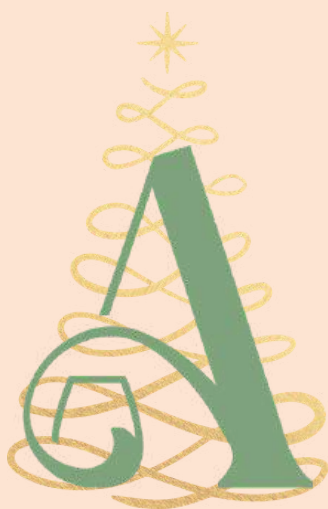




THE  
ASHFORD  
ARMS

FESTIVE MENU

### Loyalty offer

3 courses for 2

27<sup>th</sup> November - 17<sup>th</sup> December

Monday - Thursday

## THE ASHFORD ARMS

2 courses £32.50

3 courses £39.00

### Starters

French onion soup, brie sourdough, clementine butter (GFa) (VEa)

Biryani rice cake, curry sauce and cauliflower pakoras (GF) (VE)

Crayfish & hot-smoked salmon fishcake, Choron sauce, crispy egg and rocket salad (GF)

Wasabi duck bonbons, fennel & celeriac velouté, miso caramel carrot sticks and pickled vegetables (GF)

Goat's cheese & cranberry mousse, ciabatta crostini with a herb dressing, pickled vegetables, rocket salad and pine nuts (GFa) (V)

### Mains

Roast turkey with braised red cabbage, Brussels sprouts, maple-glazed carrots and parsnips, duck fat & herb roasted potatoes, sausagemeat stuffing, pigs in blankets and gravy (GFa)

Pan-fried sea bream, sautéed new potatoes, Brussels sprouts, grapefruit beurre blanc, bacon lardons and crispy vegetables (GF)

Aubergine & mushroom stroganoff, smoked paprika rice cake, roast carrots and grilled broccoli (GF) (VE)

Slow-cooked beef brisket, colcannon mashed potato, roast carrots, sautéed sugar snaps and red wine jus (GF)

Lentil & aubergine roll, spiced butternut squash purée, crispy chickpeas, roasted beetroot and a chimichurri sauce (GF) (VE)

### Desserts

Christmas pudding with brandy crème anglaise (GFa) (V)

Cheese board with artisan biscuits, honeyed walnuts, grapes and red onion & blueberry chutney (GFa) (V)

*Supplement £3*

Mulled wine bread & butter pudding with winter spiced crème anglaise and vanilla ice cream (GF) (V)

Apple quince & pineapple parcel, raspberry coulis and vegan vanilla ice cream (VE)

Chocolate & Grand Marnier tart, spiced mascarpone & blood orange mousse, orange coulis and honeycomb ice cream (V)

If you have an allergy or intolerance, please speak to a team member before you order food or drink. (V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet. (GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our processes for making gluten-free dishes have been accredited by Coeliac UK.

All prices are inclusive of VAT at 20%

