



THE  
BLACKSMITHS  
ARMS  
Christmas  
MENU

★ STARTER ★

Spiced Roasted Parsnip Soup, Baked Bread <sup>(gf\*) (v) (vg\*)</sup>

Goats Cheese Stuffed Fig, Wrapped in Parma Ham, Rocket Salad, Balsamic Glaze <sup>(gf\*)</sup>

Baked Scallop Thermidore, Parmesan, Chives <sup>(gf)</sup>

Breaded Camembert, Chilli Jam, Dressed Leaves <sup>(v)</sup>

Cured Salmon, Cucumber Variations, Whipped Horseradish Cream, Herb Oil <sup>(gf\*)</sup>

★ MAIN COURSE ★

Roast Turkey Parcel Wrapped in Streaky Bacon, Sausage, Sage & Onion Centre, Duck Fat Roasted Potatoes,  
Honey Glazed Root Vegetables, Medley of Vegetables, Gravy <sup>(gf\*) (vegetarian/Vegan alternative available)</sup>

12oz Slow Cooked Short Rib of Beef, Creamed Brussel Sprouts, Mushrooms & Pancetta, Buttered Pomme  
Puree, Confit Garlic & Red Wine Jus <sup>(gf\*)</sup>

Baked Chive & Cream Cheese Topped Salmon Fillet, Fondant Potato, Champagne Mussel Marinere Sauce,  
Buttered Kale & Petit Pois <sup>(gf\*)</sup>

Sweet Potato, Cannellini Bean & Spinach Tagine, Cranberry & Chestnut Cous Cous <sup>(v)(gf\*)</sup>

Festive Turkey Burger, Sausage Patti, Smoked Bourbon Bacon & Cranberry Ketchup, Melted Brie, Brioche  
Bun, Sage Onion Rings, Sprout Slaw, French Fries

★ DESSERT ★

Dark Chocolate Fudge Brownie, Crème Caramel Ice Cream <sup>(gf\*)(v\*)</sup>

Spiced Rum Sticky Toffee Pudding, Ginger Ice Cream <sup>(v\*)</sup>

Baileys Crème Brûlée, Fresh Berries, Homemade Shortbread <sup>(gf\*)(v\*)</sup>

Traditional Christmas Pudding, Brandy Sauce <sup>(vg\*)</sup>

English Cheese Selection, House Chutney, Celery, Assorted Biscuits <sup>(v\*)</sup>

Selection of Ice Creams & Sorbets <sup>(gf\*)(vg\*)</sup>

TWO COURSES £28 | THREE COURSES £35

Menu subject to change. (v) Suitable for vegetarians (gf\*) alternative available with no gluten containing ingredients. (vg\*) vegan alternative available. Please ask for advice if you have a food allergy or intolerance. Whilst we do all we can to accommodate guests with food allergies and intolerances, we are unable to guarantee that dishes will be completely allergen-free as we do prepare all our food in an environment where allergens are present. All weights are uncooked and approximate. All our food is freshly prepared to order, please allow for cooking time.