



PEARSON'S ARMS

CHRISTMAS PARTY MENU 2017

To Start.....

French Onion Soup, Smoked Ashmore Cheese Crouton

Roast Woodland Pigeon, Black Pudding, Roast Baby Beets, Hazelnut Crumb, Balsamic Jus

Hot Smoked Salmon, Compressed Cucumber, Radish, Preserved Lemon Puree, Sour Dough Crumb

Picked Cornish Crab Salad, Cod, Ginger & Coriander Fish Cakes, Brown Crab Mayonnaise, Crisp Radish, Dill

Roast Ironbark Pumpkin & Sage Risotto Balls, Shaved Cauliflower, Pickled Mushrooms, Roast Celeriac, Truffle V

Main Course.....

Roast Norfolk Bronze Turkey with Traditional Garnish, Roasted Chestnut with Brussel Sprouts, Honey Roasted Parsnips & Marjoram Roasting Juices 26

Poached Natural Smoked Haddock, Bubble & Squeak, Buttered Spinach, Grain Mustard Cream 27

Pan Fried Fennel Gnocchi, Roasted Jerusalem Artichokes, Marinated Fennel, Shaved Truffle 23

Pot Roast Guinea Fowl, Coq Au Vin Garnish, Braised Red Cabbage, Buttered New Potatoes 28

Braised Ox Cheek, Creamed Potato, Celeriac & Horseradish Puree, Shallot Rings, Red Braising Liqueur 30

Side Dishes £ 3.50 each

Crushed Carrot & Swede ♥

Cauliflower Cheese with Smoked Winterdale Cheese

Selection of Our Vegetables 5

Spiced Braised Red Cabbage

Thin Chips

Triple Cooked Chips

Beef Dripping Roast Potatoes

Pig's In Blankets (6)

Brussel Sprouts with Crisp Pancetta ♥



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To Finish.....

Homemade Christmas Pudding, Berry Compote, Brandy Custard

Dark Chocolate & Salt Caramel Mousse, Honey Comb Ice Cream

Clementine Tart, Blood Orange Sorbet, White Chocolate Snow

Spiced Pear Cake, Pear & Cranberry Compote, Spiced Ice Cream

Selection of British & French Cheese, Grapes, Pear Chutney, Warm Date & Walnut Bread,
Crackers

All Main Course Prices Include A Starter and Dessert.

Please note our food does contain allergens, please ask for more details.
To the best of our knowledge, No Genetically Modified Ingredients have been used
A discretionary service charge of 10% will be added to the bill

All Prices are inclusive of 20% VAT