



PEARSON'S ARMS

Christmas Day Menu 2023

£95.00 per person

Sparkling Cocktail on Arrival

Selection of Canapes for the Table

To Start ...

Roast Spiced Pumpkin & Sweet Potato Soup, Chestnut, Crème Fraiche **v**

Pan Fried Scallops, Celeriac & Curry Purée, Lobster Bisque Saffron Tuille **GF**

Pearson's Lobster & Crayfish Cocktail, Crisp Iceberg Lettuce, Roasted Peppers, Avocado, Marie Rose Sauce **GF**

Duck Leg Confit Croquettes, Cranberry Chutney, Braised Baby Gem & Toasted Walnut

To Follow ...

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

Roast Lamb Filet, Cutlet Lollipop, Lamb Shoulder Ballotine, Dauphinoise Potatoes, Wild Mushroom & Bone Marrow Sauce

Guinea Fowl Supreme, Rosti Potatoes, Pancetta, Tenderstem Broccoli, Braised Shallot, Spiced Port Jus

Baked Hake with Herb Crust, Turmeric Potatoes, Pickled Samphire, Lobster Cream Sauce

Wild Mushroom Wellington, Pomme Puree, Honey Roasted Winter Vegetables, Red Wine Jus

To Finish ...

Pearson's Christmas Pudding, Winter Berry Compote, Brandy Custard

Exotic Fruit Crumble, Pistachio Custard

Pearson's Royal Honeycomb, Sugared Almonds, Vanilla Ice Cream

Chocolate Ganache, Raspberry Coulis, Cocoa Nibs, Spiced Caramel Sauce

Cheese Selection, Pear Chutney, Grapes, Bread

Homemade Mince Pies, Tea/Coffee

***Please note, menu may be subject to change due to market availability**

v Vegetarian Dishes

v Vegan Dishes

GF Gluten Free

All Prices are inclusive of VAT.

*Because Pearson's only uses ingredients in their prime, the menu can change as often as the weather they're grown in.
Please be understanding if something is unavailable*

A discretionary service charge of 12.5% will be added to your bill