

CHRISTMAS DAY MENU

STARTER

The
Overstone
Arms
PUR AND DINING

Local Brixworth Pâté

Local Northamptonshire Brixworth patty, served with red onion chutney, house salad with honey mustard dressing, homemade coleslaw, and toast.

Deep Fried Filled Potato skins

Deep fried potato skins filled with cranberry, red onion, and cheese, topped with vegan cheese.

Platter of the Sea

Prawn Mary Rose, panko prawns, squid bites, served with homemade tartar sauce, house salad with honey mustard dressing, and coleslaw.

Homemade Scotch Egg

Delicious homemade Scotch egg made with meaty local Station Farm eggs, served with house salad, homemade honey and mustard dressing, and coleslaw.

MAIN COURSE

Traditional Turkey Crown

Overnight cooked, juicy turkey crown with a herb and cranberry dressing. Served with stuffing, pigs in blankets, Yorkshire pudding, and stock pot gravy.

Herb Crusted Rack of Lamb

Slow cooked to pink, lamb served with stuffing, pigs in blankets, homemade Yorkshire pudding, and stock pot gravy.

Sirloin of Beef

Slow roasted overnight to a perfect pink, topped with a crispy topping. Served with stuffing, pigs in blankets, Yorkshire pudding, and stock pot gravy.

Salmon Wellington

Salmon Wellington made in house with crispy puff pastry. Served with a delicious salmon and tarragon sauce.

10oz Ribeye with peppercorn sauce

28-day matured ribeye, perfectly tender, with christmas trimmings served with a creamy peppercorn sauce.

Cajun spiced sweet potato roulade

Gluten free and vegan Cajun sweet potato roulade, served with vegan soft cheese, a sweet and spicy red pepper, red onion chutney and vegan gravy.

All served with a rich gravy and Christmas accompaniments.

All mains with roasted potatoes and chefs selection of Christmas vegetables

FESTIVE DELIGHTS

Cheese and Biscuits

Traditional Christmas Pudding

Banoffee Pie

Vegan Treacle Tart

Toffee & Honeycomb Cheesecake

Followed by mince pies.

Special Offer for kids under 10 to enjoy 50% off!

Join us for two sittings:

1st Sitting is arriving at 12:00 to 12:30PM and our 2nd sitting 3pm to 3.30pm

A £20 deposit per person is required, with full payment due by 21st December.

**£99 PER
PERSON**