

CHRISTMAS

menu

APPETIZERS

Local Brixworth Pâté

Patty served with house salad, honey mustard dressing, coleslaw, and toast.

Homemade Broccoli & Stilton Soup

Served with warm roll.

Brie and Cranberry Platter

Three brie triangles with a cranberry dip, served with house salad.

Chicken Platter

Two spicy chicken pieces and one breadcrumb-coated chicken piece, drizzled with our special Christmas red honey sauce, served with house salad, honey mustard dressing, and coleslaw.

Prawn Cocktail

Chefs prawn cocktail with house made Marie Rose sauce and brown bread

Deep-Fried filled Jacket Skins (vegan)

Filled with mashed potatoes in a tomato and herb sauce, served with mature cheese, served with house salad and coleslaw.

MAIN COURSES

Roast Turkey with Herb & Cranberry Butter

Juicy Turkey Crown with herb & Cranberry butter, served with stuffing pig in blanket, Yorkshire pudding and pan gravy.

Roasted Beef Rump

Slow roasted over night Pink Rump served with stuffing pig in blanket, Yorkshire pudding and Red Wine gravy.

Pan-Seared Salmon

Served with a creamy leek and dill sauce.

Roast Leg of Lamb

Slow roasted overnight Pink Lamb served with stuffing pig in blanket, Yorkshire pudding and Red Wine gravy.

Santa Burger

Six-ounce home-pressed burger patty with bacon, hash in a crown, Brie, and cranberry. You're better sauce, lettuce and fresh cut vine tomato, served with chips instead of Christmas accompaniments.

Cajun Spiced Sweet Potato Roulade

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

All mains with roasted potatoes and chefs selection of Christmas vegetables

FESTIVE DELIGHTS

Santa's Sundaes

Meringue pieces, winter berries, Millionaire shortcake ice-cream with cream

White Chocolate and Raspberry Roulade

Roulade served with Ice Cream with cream

Vegan Lemon or Chocolate Orange Tart

Served with Brandy Custard

Chocolate Lumpy Bumpy

Served with ice-cream or Cream

Traditional Christmas Pudding

Served with Brandy Custard

- Followed by mince pies.
- Children under 10: Enjoy a 50% discount
- Menu Availability: From the end of November to early January
- Group Discounts:
 - 5% off bookings over 10 people, 10% of bookings over 30
- Entertainment Days: Scheduled for the 9th and 23rd, starting at midday with an additional charge of £5

£31 FOR 2
COURSES
£36 FOR 3
COURSES

A £10 deposit per person is required

To Book call 01536 333542 or email
bookings@theoverstonearmspytchley.co.uk