

THE
**ASHFORD
ARMS**

2 courses £32.50

3 courses £39.00

Festive Menu

Starters

French onion soup, brie sourdough, clementine butter (GFa) (VEa)

Biryani rice cake, curry sauce and cauliflower pakoras (GF) (VE)

Crayfish & hot-smoked salmon fishcake, Choron sauce, crispy egg and rocket salad (GF)

Wasabi duck bon bons, fennel & celeriac velouté, miso caramel carrot sticks
and pickled vegetables (GF)

Goat's cheese & cranberry mousse, ciabatta crostini with a herb dressing,
pickled vegetables, rocket salad and pine nuts (GFa) (V)

Mains

Roast turkey with braised red cabbage, Brussels sprouts, maple-glazed carrots and parsnips, duck fat
& herb roasted potatoes, sausage stuffing, pigs in blankets
and gravy (GFa)

Pan-fried sea bream, sautéed new potatoes, Brussels sprouts, grapefruit beurre blanc, bacon lardons
and crispy vegetables (GF)

Aubergine & mushroom stroganoff, smoked paprika rice cake, roast carrots and
grilled broccoli (GF) (VE)

Slow-cooked beef brisket, colcannon mashed potato, roast carrots, sautéed sugar
snaps and red wine jus (GF)

Lentil & aubergine roll, spiced butternut squash purée, crispy chickpeas,
roasted beetroot and a chimichurri sauce (GF) (VE)

Desserts

Christmas pudding with brandy crème anglaise (GFa)

Cheese board with artisan biscuits, honeyed-walnuts, grapes and red onion &
blueberry chutney (GFa)
Supplement £3

Mulled wine bread & butter pudding with winter spiced crème anglaise and
vanilla ice cream (V)

Apple quince & pineapple parcel, raspberry coulis and vegan vanilla ice cream (GF) (VE)

Chocolate & Grand Marnier tart, spiced mascarpone & blood orange mousse,
orange coulis and honeycomb ice cream (V)

If you have an allergy or intolerance, please speak to a team member before you order food or drink.
(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes
can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet.
(GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million
(ppm). Our processes for making gluten-free dishes have been accredited by Coeliac UK.
All prices are inclusive of VAT at 20%

