



Christmas Menu



Any two courses 27.95 | Three courses 32.95

Starters

Parsnip & Apple Soup with warm crusty bread · V / VG / GFO

Chicken Liver & Whisky Pâté with onion marmalade and warm bread · DF / GFO

Prawn Cocktail with Marie Rose sauce and lemon-dressed iceberg lettuce · GFO

Crispy Brie & Cranberry Filo Parcels with cranberry dip · V

Ham Hock, Potato & Cheddar Bake with chives and warm crusty bread · GFO

Mushrooms in Stilton Sauce with freshly baked crusty bread · V / GFO

Mains

All mains served with Christmas vegetables: parsnips, carrots, Brussels sprouts and red cabbage.

Traditional Roast Turkey · GFO

Pigs in blankets, stuffing, roast potatoes, Yorkshire pudding,
bread sauce, cranberry sauce and gravy

8oz Sirloin Steak (5.00 supplement) · GFO

Cognac and mushroom sauce, served with new potatoes

Winter Venison Casserole · GFO

Redcurrant and rosemary, served with mash

Scottish Salmon Fillet · GF

Hollandaise sauce, served with new potatoes

Nut Roast · V / VGO

Stuffing, roast potatoes, Yorkshire pudding, cranberry sauce and gravy

Desserts

Christmas Pudding with brandy butter

Apple, Pear & Cinnamon Crumble with custard · VGO / GFO

Sticky Toffee Pudding with butterscotch sauce and ice cream · VGO / GFO

Orange & Lemon Crème Brûlée · GFO

Citrus-infused custard with a crisp caramelised topping and lemon shortbread

Christmas Snowball Cheesecake

With advocaat, lemon and lime, topped with cherries and coconut

Homemade Ice Cream · Three scoops

Christmas Fruit & Spice · Biscoff caramelised biscuit

Chocolate orange · Coconut and chocolate

Available Wednesday 2nd to Thursday 24th December

Call 01526 354560 or visit www.ebringtonarms.com

Please inform your server of any allergies or dietary requirements when ordering.

DF: Dairy free · GF: Gluten free · GFO: Gluten-free option

V: Vegetarian · VG: Vegan · VGO: Vegan option