

THE

ADVOCATE
ARMS



CHRISTMAS &
NEW YEAR DINING



THE
ADVOCATE
ARMS



CELEBRATE
WITH US...

Book your Christmas Party

PARTY ORGANISER
EATS FREE

for bookings of 12 people or more,
when booked before 30th September

**Speak to a member of staff or get in touch
for more information and to book your table**

FESTIVE MENU

SERVED FROM 12PM UNTIL 9PM

STARTERS

Advocate Scotch Egg

chorizo, spiced tomato, red pepper coulis

Honey Roasted Parsnip & Thyme Soup (V)

crispy parsnips, sage cream, home-made bread & butter

Onion Breaded Brie (V)

smokehouse chutney, spring onions, watercress salad

Wild Mushroom Fricassee (v)

toasted sourdough, confit garlic & parsley oil

Haddock, Cheddar & Spring Onion Fishcake

bacon, pea & red onion fricassee, butter sauce, watercress salad

Confit Chicken Bon Bons

smoked bacon cream, crispy shallots, watercress salad

MAINS

All main courses served with a side of seasonal vegetables

Roasted Turkey with Orange & Thyme

stuffed with a cranberry & sausage meat stuffing & wrapped in bacon, creamy mashed potatoes, garlic & thyme roasted potatoes, rich turkey gravy, vegetable crisps, cranberry sauce

Slow-Braised Blade of Beef

dauphinoise potatoes, buttered spinach, caramelised baby onions, rich beef jus

Roast Chicken

fondant potato, tenderstem broccoli, red wine, mushroom & bacon sauce

Pan-Fried Seabass

parmentier potatoes, spring onions, rocket & crispy bacon, lemon & basil cream sauce

Slow-Roasted Belly Pork

spring onion mashed potatoes, honey roasted carrots, honey & cider sauce

2 courses
£23

3 courses
£28

per person

Beer Battered Grimsby Haddock

triple cooked chunky chips, garden or mushy peas,
tartare sauce with charred lemon

Beef, Mushroom and Ale Pie

shortcrust pastry, your choice creamy mashed potatoes or chunky chips,
vegetables of the day, gravy

Mushroom Stack (v)

garlic flat mushrooms, potato rosti, red onion marmalade,
spinach, balsamic glaze

Goat's Cheese Tarte Tatin

roasted root vegetables, garlic & thyme roasted potatoes,
balsamic reduction

DESSERTS

Crème Brûlée

seasonal fresh fruits, home-made shortbread

Advocate Chocolate Brownie

chocolate sauce, white chocolate soil, vanilla ice cream

Sticky Toffee Pudding

butterscotch sauce, your choice of custard
or vanilla ice cream

Ginger & Orange Cheesecake

ginger biscuit, orange syrup

Lemon & Raspberry Posset

meringue, raspberry gel

Advocate Christmas Pudding

brandy anglaise, seasonal berries



PRE-ORDER REQUIRED FOR PARTIES OF 8 OR MORE

CHRISTMAS DAY

SEATING TIMES 12PM AND 3PM

APPETISER

Parmesan Beignet with Truffle Oil
Sausage Roll, Dijon Mustard, Red Onion Marmalade

STARTERS

Smoked Salmon Roulade
marinated prawns, crab mousse, white baby gem leaf, tomato dressing

Advocate Scotch Egg
three bean & chorizo cassoulet, chilli dressing

Wild Mushroom Pâté
onion & spinach salad, tarragon & garlic focaccia

MAINS

Roast Turkey
stuffed with a cranberry and orange turkey leg stuffing wrapped in streaky bacon, pigs in blankets, creamy mashed potatoes, garlic and thyme roasted potatoes, roasted root vegetables, cranberry sauce, turkey gravy

Marinated Sirloin of Beef
mushroom, bacon & onion fricassee, boulangère potatoes, rich red wine jus

Pan Fried Cod
creamy leeks, spring onion mashed potatoes, herb crumb, lemon & dill butter sauce

Sweet Potato & Spinach Wellington
dauphinoise potatoes, roasted root vegetables, cranberry gravy

DESSERTS

Advocate Christmas Pudding
sweet cream sauce, brandy butter, seasonal fruits

Honey & Almond Panna Cotta
greek yoghurt, granola, raspberries

Chocolate Orange Cheesecake
popping candy, milk chocolate ganache

Mince Pie Frangipane
crème anglaise, brandy flavoured clotted cream

COFFEE & HOMEMADE DARK CHOCOLATE TRUFFLES

5 courses
£80
per person

Half Price
for
children
under 10

**BOOKING & PRE-ORDER ESSENTIAL. £20 DEPOSIT PER PERSON
AND FULL PAYMENT REQUIRED BY 1ST DECEMBER**

BOXING DAY

SERVED FROM 12PM-8PM

STARTERS

Roasted Tomato & Red Pepper Soup
bread & butter

Chicken Liver Pâté
toasted bloomer, red onion marmalade, dressed salad

Prawn & Avocado Salad
chilli & lime dressing

Haddock, Cheddar & Spring onion Fishcakes
lemon butter sauce, poached egg

Halloumi Fries
sweet chilli sauce, dressed mixed leaves

MAINS

All mains are served with seasonal vegetables

Roast Topside of Beef
peperonata, garlic & thyme roasted potatoes, red wine jus

Roast Chicken Breast Stuffed with Leeks and Bacon
dauphinoise potatoes, stilton sauce

Beer Battered Haddock
triple cooked chunky chips, garden or mushy peas, tartare sauce

Advocate Beef Lasagne
garlic ciabatta, honey & mustard house salad

Sweet Potato, Chickpea & Spinach Curry
basmati rice, naan bread

DESSERTS

Crème Brûlée
seasonal fresh fruit, home-made shortbread biscuit

Advocate Chocolate Brownie
chocolate sauce, caramel ice cream

Lemon and Raspberry Sponge
lemon curd custard

Caramel Cheesecake
milk chocolate ganache, fudge, Chantilly cream

Coconut Panna Cotta
mango coulis, pineapple salsa

2 courses
£24
3 courses
£30
per person

Half Price
for
children
under 10

BOOKING & PRE-ORDER ESSENTIAL. £10 DEPOSIT REQUIRED PER PERSON

NEW YEAR'S EVE

SERVED FROM 6PM UNTIL 9PM

STARTERS

Breaded Camembert

pine nut & herb crumb, smokehouse tomato chutney, focaccia soldiers

Duo of Duck

Duck liver pâté on toasted bloomer, confit duck leg lollipop, watercress orange & sesame seed salad

Wild Mushroom & Parmesan Arancini

creamed leeks, tarragon & wholegrain mustard oil

MAINS

Rib of Beef

hand-cut jenga chips, mushroom duxelles, oven roasted tomatoes, crispy shallots, watercress & garlic oil salad, bearnaise sauce

Salmon En Crouste

wilted spinach, lemon & caper white wine sauce, duchess potatoes, garlic samphire

Cauliflower 3 Ways

cauliflower hash, cauliflower puree, cauliflower cous cous chilli & garlic oil, spinach & pine nut herb crumb

DESSERTS

Peanut Butter Jelly Baked Alaska

peanut butter ice cream, raspberry compote, torched Italian meringue, sponge base

Milk Chocolate Parfait

caramel sauce, caramel popcorn, chocolate sauce salted caramel ice cream

Lemon Curd Cheesecake

shortbread biscuit base, homemade lemon curd, french meringue, raspberry gel, white chocolate & raspberry tuile

3 courses
£45

per person

BOOKING AND PRE-ORDER ESSENTIAL. £20 DEPOSIT REQUIRED PER PERSON

STAY FOR THE NIGHT

Complete your dining experience
with a stay in one of our
luxurious bedrooms



from only
£70
per night over
the Christmas
period



Book via our website to ensure you get the
best rates available - www.advocatearms.co.uk



WE LOOK FORWARD TO
WELCOMING YOU TO ADVOCATE
ARMS THIS CHRISTMAS!

Whether you are catching up with friends and family or
joining us for a get-together with colleagues, our
mouth-watering menus, fine wines and classic cocktails will
ensure you have a festive season that is truly memorable.

May we take this opportunity to wish you and your families a
wonderful Christmas and the happiest of New Years. Thank
you for your custom and support throughout the year.

The Advocate Arms Team



COMING UP IN 2024...

FOLLOW US ON SOCIAL MEDIA TO KEEP UP
TO DATE WITH EVERYTHING WE HAVE
PLANNED IN 2024

 [ADVOCATEARMSHOTEL](#)

WWW.ADVOCATEARMS.CO.UK



FESTIVE SEASON BOOKINGS AT THE ADVOCATE ARMS BECOME FULLY BOOKED QUICKLY!...

AVOID DISAPPOINTMENT AND MAKE YOUR
RESERVATION EARLY AND PAY YOUR DEPOSIT
WHICH GUARANTEES YOUR TABLE(S).

Bookings

- All event dates are subject to availability
- A deposit of £20 per person is required when booking for Christmas Day, New Year's Eve and £10 for Boxing Day & New Year's Day
- A deposit of £10 per person is required from you when reserving a table for six people or more for any dinner booking throughout December
- Deposit payments for a group booking must be received in one payment from the party representative. Individual payments from party members will not be accepted
- For all events where a deposit is required bookings will be treated as provisional until deposit payments are received. The provisional booking will be cancelled after 14 days if no deposit payment has been received

Food & Drinks Pre-orders

- All pre-orders must be received in writing 3 weeks prior to your arrival. Whilst we take every measure to cater for special dietary needs, we cannot be held responsible for people with nut or other allergies
- Allergen information is available upon request

Cancellation

- All monies paid in advance will be strictly non-refundable or transferable if cancellation is 6 weeks or closer to the event. It is the responsibility of the party organiser to inform all members of their party of this policy. All alterations to a booking must be made in writing or via email to info@advocatearms.co.uk
- The Advocate Arms reserves the right to cancel any event for any reason at its discretion, where a full refund will be given on any monies already paid

Additional Information

- The Advocate Arms does not allow alcohol to be brought onto the premises
- Where accommodation is booked, check in is available from 1pm, rooms must be vacated by 11am
- Payment Methods include cash, and all major credit/debit cards except AMEX
- All prices are inclusive of VAT at the current rate



The Advocate Arms

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Market Rasen
Lincolnshire
LN8 3EH

TELEPHONE

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EMAIL

info@advocatearms.co.uk

BOOK YOUR TABLE ONLINE
www.advocatearms.co.uk



(v) - suitable for vegetarians (vg) - suitable for vegans

Many of our meals can be prepared as vegetarian or vegan - please speak to our staff to discuss your requirements.