

Christmas Menu

1 Course £24
2 Courses £29
3 Courses £35

Starters

Posh Cheese on Toast Welsh Rarebit on toasted brioche with a honey & wholegrain mustard butter & crispy onions. **V**

Lincolnshire Sausage Scotch Egg served with tomato and chorizo jam and watercress salad

Baked Goats Cheese with apple chutney, crispy onions and rocket served with focaccia soldiers **V,GF***

Soup of the Day served with focaccia & butter. **V,GF***

Chicken, Leek and Bacon Terrine with Piccalilli and toast. **GF***

Smoked Salmon Mousse with lime crème fraiche, pickled cucumber and a caper and spring onion salad finished with brioche croutons. **GF***

Call us on - 01673 842364

or

Email on - info@advocatearms.co.uk

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Mains

Roast Turkey stuffed with a sage and onion sausage meat served with roast & creamed potatoes, crispy bacon, carrot and thyme puree and a rich turkey jus with a pot of cranberry sauce. **GF***

Slow Braised Blade of Beef served with honey & thyme roasted carrot, caramelised onion puree & butter Fondant potato finished with a rich red wine jus. **GF***

Slow Roasted Belly Pork served with apple puree, bacon and spring onion mash and a honey and cider jus **GF***

Pan Fried Pheasant Breast with a pea and bacon fricasse, with thyme Parmentier potatoes and a red wine and garlic jus **GF***

Oven Roasted Cod with pan fried chorizo served on a spicy tomato sauce with crispy potatoes dressed in basil oil. **GF***

Brie, Walnut and Cranberry Tart served with roasted root vegetables and roasted potatoes finished with a herb cream sauce **V**

Mushroom, Spinach and Chestnut Stroganoff
served with rice and garlic focaccia

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Desserts

Advocate Christmas Pudding

served with bailey and caramel ice cream
and sweet cream sauce **V,GF***

Chocolate Caramel Brownie

with salt caramel ice cream, chocolate sauce
& chocolate soil. **V,GF***

White Chocolate and Passion Fruit Cheesecake

with raspberry coulis, meringue
and chantilly cream. **V**

Mince Pie Frangipane

served with custard and orange syrup

Classic Crème Brûlée

with shortbread rounds. **V,GF***

Cranberry and Orange Eton Mess

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