



THE CARPENTERS ARMS

Christmas Day Menu 2018

We welcome you on Christmas Day, with a Champagne Reception

To Start

Chef 's Winter Chunky Vegetable Soup

Chef's Duck Liver & Brandy Pate – Sat on toasted brioche, finished with a red onion marmalade.

Pot Roasted Partridge - A Brest & leg of partridge on honey figs and potato with a mixed winter berry sauce

Duo Of Fish cakes – Salmon & Dill, Cod & Chive on red chard , pickled cucumber and tartare sauce

Citrus Fruit & Melon Balls - Macerated in Cointreau & topped with pink grapefruit sorbet.

Main Course

Traditional Christmas Dinner, served with all the festive trimmings, choose from,

Roast Turkey or Roast Irish Strip Loin of Beef

Roasted Duck Breast (served pink) – On a potato and carrot rosti, purple sprouting broccoli and baby carrots finished with a port sauce.

Grilled Hake – On a saffron risotto , baby leeks , heritage carrots finished with a crab bisque.

Panfried venison – On sauté mixed wild & field mushrooms , green beans finished with a venison glaze served with roasted new potatoes.

Roasted Butternut Squash and Sweet Potato – Roasted in rosemary with a basil oil and grilled halloumi topped with rocket.

Desserts

Christmas Pudding - Served with Chef's brandy butter.

Baileys & Dark Chocolate Cheesecake - served with vanilla ice cream .

Apple & Mixed Fruit Crumble - Served with custard.

Profiteroles – Filled with whipped cream covered in chocolate

Maple and walnut Ice Cream

To Finish

A selection of English cheese, served with savoury biscuits

Coffee & mince pie



£76.00 per person

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