



New Year's Eve 2017

Arrival 7.30pm for 8pm

£55.00 per person, includes a Band & Disco

Prosecco on arrival

(Prosecco IGT 'Favola' Extra Dry NV, 11.5% Veneto, Italy)

Taste of the Arms Platter

A selection of your favourite dishes from 2017 in miniature

Tempura king prawns & mango salsa; Roasted parsnip & honey velouté; Beetroot & dill salmon gravalax, chive crème fraîche; Black truffle crispy camembert, fig chutney; Smoked duck breast, bacon & apple marmalade; Pan-fried pigeon breast, blackberry & redcurrant chutney
(Served with ciabatta toasts & sauces)

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Lemon & Champagne sorbet (g)

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Roast rack of lamb, fondant potato, French style peas, samphire (g)

Treacle-glazed Chateaubriand to share (35 day aged, Hereford),
parmesan & truffle skin-on chips, baconnaise, watercress & red onion salad (g)

Lemon & thyme butterflied Gilt Head bream, coriander seed-crushed new potatoes,
buttered tenderstem broccoli, tomato & olive salsa (g)

Half roast chicken, duck fat roast potatoes, honey roasted root vegetables,
rye bread sauce, red wine jus

A vegetarian option is available on request

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Taste of the Arms Dessert Platter

A selection of your favourites from 2017 in miniature

Chocolate & hazelnut brownie, hot chocolate sauce, chocolate chip ice cream;
Cherry Bakewell crumble, creamy custard;
White chocolate cheesecake fool, honey comb & white chocolate ice cream;
Passion fruit posset, shortbread biscuits;

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Our famous British farmhouse cheese slate: pub chutney, biscuits: £6.50 per head

Don't forget your Champagne for midnight..... feel free to pre-order your fizz when you sit down

Bernard Remy NV	France	£38.50
Piper Heidseick NV	France	£55.00
Laurent Perrier Rosé NV	France	£72.50
Or for a real treat.....		
Pol Roger Vintage	France	£90.00

Disco in the bar until late.