



The Tudor Arms

Christmas Season menu 2023



Starters

Prawn Tacos

With Gem Lettuce, Marie Rose and Lime
(D/F)

Parsnip, Apple and Thyme Soup

With a Roll and Butter
(Ve, G/F & D/F on request)

Classic Caesar Salad

With Anchovies and Olives

Korean BBQ Beef Strips

With an Asian Noodle Salad
(D/F)

Mains

Traditional Roast Turkey

With Stuffing, Pig in a Blanket, Roast Potatoes, Roasted Carrots, Broccoli and Gravy
(G/F)

Slow Cooked Beef Brisket

With a Parsnip Puree, Spinach, Redcurrant Jus, Rosemary Potatoes and Horseradish
(D/F & G/F)

Spiced Pork Belly Strips

With a Carrot & Ginger Puree, Firecracker Potatoes and Apple Sauce
(G/F)

Grilled Salmon Fillet

With a Chorizo and Shellfish Broth, Samphire and Sour Cream
(G/F)

John Thorner's Vegan Mushroom and Leek Pie

With Vegan Roast Potatoes, Roasted Carrots and Vegan Gravy
(Ve & D/F)

Desserts

Traditional Christmas Pudding

With Vanilla Custard
(Ve Option Available)

Elderflower-Soaked Lemon Cake

With Raspberry Jam, Pistachio and Clotted Cream

Chocolate and Raspberry Torte

With a Dark Cherry Compote and Marshfield's Plant-Based Vanilla Ice Cream
(Ve, D/F & G/F)

Trio of Marshfield's Ice Cream

Vanilla, Chocolate and Strawberry

Served from

Friday 24th November

to

Friday 22nd December

12 noon until 8.45pm

2 Courses £26: 3 Courses £33

Also New Year's Eve

3 courses £36

5.30pm until 8.30pm

A non-refundable £10 per head deposit is required with the pre-order and we reserve the right to charge up to the full price for cancellations made on the day

This menu is by pre-order only and the order is required a minimum of 10 days in advance.

Please speak to a member of staff about allergies

Ve- Vegan : D/F – Dairy Free : G/F – Gluten Free

Please can orders be placed via email or in person on the designated order form

enquiries@thetudorarms.co.uk

