HOW TO BOOK

Available throughout December (Excluding Mondays & Tuesdays)
From

Wednesday 1st December to Friday 24th December

Name.....
Tel No.....
Email

Date of Booking......

No of People.....

Time required.....

3 Courses £25 per person 2 Courses £20 per person 10% Service Charge

THE SHERBORNE ARMS
ALDSWORTH
01451 844 346
www.thesherbornearms.com

CELEBRATE YOUR
CHRISTMAS PARTY
WITH US

Simply reserve your table for the date and time you would like, Then leave the rest to us.

Complete the booking form to confirm all your details and choices.

Please let us know if anyone has any dietary needs or allergies

Please also note that this is a
working kitchen and it is thus
impossible to guarantee that traces
of allergens are not present even
though we take the greatest
possible care

CHRISTMAS

202I



The Sherborne Arms
Aldsworth
GL54 3RB
www.thesherbornearms.com
Email thesherbornearms@btinternet.com





CHRISTMAS MENU

First Course

Deep Fried Brie in Rosemary Crumb (V)

Served with toast and redcurrant jelly

Traditional Prawn Cocktail & Brown Bread & Butter

Royal Green land prawns, Marie rose sauce & lettuce (Request Gluten free)

Baked Stuffed Portobello Mushroom (V)

stuffed with garlic, onion, cheese & breadcrumbs

Chicken Fillet Goujons

on a bed of lettuce and a pot of garlic mayonnaise

Roasted Root Vegetable Soup (Ve)

with Freshly baked bread (Request Gluten free)

Main Course

Roasted Turkey Crown (GF)

Seasonal Veggies, Sausage Wrapped in Bacon, Roast Potatoes, Gravy & Cranberry Sauce

Venison & Beef Casserole, (GF)

Slow cooked with red wine Served with Potatoes Veggies

Roasted Salmon Fillet With Pesto & Parmesan Crust,

Salad & Fries

Pork Fillet Stroganoff (GF)

Made with 3 mustards, white wine, mushrooms & Creme fraiche Served with Basmati Rice

Sweet Potato, Cashew Nut & Apricot Tart (Ve)

With Fries & Salad Garnish

Dessert (V)

Warm Chocolate Brownie with Vanilla Ice Cream (Request Ve)

Christmas Pudding & Custard (Request Gluten free)

Honeycomb Cheesecake & Honeycomb Ice Cream

Cheese Platter, Red Onion Chutney & Crackers (Request Gluten free)

Decadent Ice Cream Sundae

Rum & Raisin, Chocolate & Salted Caramel ice creams with toffee sauce, cream & wafers

Afters

Coffee & Mince Pie

Brie		
Prawn Cocktail		
Mushroom		
Chicken		
Soup (Ve)		
Turkey		
Venison		
Salmon		
Pork		
Tart (Ve)		
Brownie (Request Ve)		
Pudding		
Cheesecake		
Cheese		
Ice Cream		
Coffee		
Total		