



CHRISTMAS DAY AT THE ARLINGTON

CHAMPAGNE & CANAPES

Smoked salmon blinis with crème fraiche, Prawn cocktail with baby gem, Tomato, mozzarella and basil, Hummus and Mediterranean Vegetable Roll, Duck Confit with Spicy Apple Chutney, Sausage roll bites with cranberry.

TO START

Spiced Parsnip & Apple Soup (V)

Crispy sage, truffle oil & sourdough croutons

Baked Goat's Cheese (V)

Caramelised red onion, beetroot & candied walnuts

Wild Mushroom & Chestnut Arancini (VG)

Smoked tomato chutney & rocket salad

Homemade Chicken & Pancetta Terrine (GFA)

Cranberries, pistachios, sourdough toast & spiced apple chutney

Smoked Salmon & Crab Rillettes (GF)

Pickled cucumber, dill crème fraîche & rye bread

MAIN

Roast Norfolk Turkey (GFA)

Sausage meat, chestnut & caramelised shallot stuffing, maple-glazed pigs in blankets & rich roast gravy

Slow-Braised Feather Blade of Beef (GF)

Red wine jus, roasted shallots, duck fat roast potatoes, Yorkshire pudding & honey-glazed carrots and parsnips

Pan-Fried Halibut Fillet (GF)

Chilean mussels, Champagne beurre blanc, dauphinoise potatoes & buttered samphire

Butternut Squash, Chestnut & Sage Pithivier (VG)

Roast potatoes, winter vegetables & wild mushroom gravy

Treacle-Cured Pork Belly

Crispy pork bonbon, baked apple, duck fat roast potatoes, seasonal vegetables & rich gravy

DESSERT

Traditional Christmas Pudding (GFA)

Salted caramel brandy butter

Chocolate & Black Cherry Torte (VG)

Kirsch compote & coconut ice cream

White Chocolate & Cranberry Bread & Butter Pudding

French vanilla custard

Clementine & Prosecco Trifle (GF)

Orange sponge, winter berries & Chantilly cream

CHEESEBOARD (GFA)

Baron Bigod, Binham Blue, Smoked Dapple, fig chutney, grapes, celery sticks, and artisan biscuits (GFA/VGA)

COFFEE & HOMEMADE PETIT FOURS (GFA)

Adults £125.00 | Children under 12 £60.00

GF - gluten free | GFA - gluten free available | VG - vegan | VGA - vegan available