



THE ARLINGTON FESTIVE DINING MENU

20th November - 24th December | 12pm-8:45pm

TO START

Butternut Squash & Parsnip Soup

Truffle oil, crème fraîche & bread roll (VGA/GFA)(V)

Duck Liver Parfait

Port & cranberry chutney, served with toasted sourdough (GFA)

Smoked Salmon & Prawns

Creamy dill sauce, served in a puff pastry galette

Wild Mushrooms

Black garlic cream on focaccia toast (V/VGA)

MAIN

Pan-Seared Cod Loin

Buttered brown shrimps, lemon & herb oil, potato dauphinoise, tender stem broccoli & fine beans (GF)

Traditional Roast Turkey

Pigs in blankets, house stuffing, roast potatoes, roast parsnips, glazed sprouts, roasted carrots, braised cabbage & rich pan gravy (GF)

Fillet of Beef

Bourguignon sauce, buttery mash, glazed sprouts, roasted carrots, parsnips, red cabbage & pan gravy (GF)

Mushroom, Cranberry & Chestnut Wellington

Crispy roast potatoes, glazed sprouts, roasted carrots, parsnips, red cabbage & mushroom gravy (VGA)

DESSERT

Traditional Christmas Pudding

Baileys cream (GFA)

Festive Ice Cream Sundae

Winter berries, meringue pieces & freshly whipped cream

Apple & Ginger Crumble

Served with creamy custard

Rich Chocolate & Orange Torte

Served with Chantilly cream (VGA)

Norfolk Cheese Board

Binham Blue, Norfolk White Lady and Norfolk Dapple, served with grapes, celery, fig chutney, and crackers (GFA) (4.00 supplement)

TO FINISH

Coffee & Mini Mince Pie 4.50

One Course 21.95 | Two Courses 29.95 | Three Courses 37.95

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