

Christmas

designed by arch



arch
beautiful
sustainable
food

Seasonal specials

available in december

these items can be selected alongside our standard menu items

canapés

£2.50+VAT per item, minimum of 30 per item

choose from:

Pigs in Blankets, Date Puree

Cornish crab, chicory, chive

Confit duck ballotine, quince, hazelnut

Camembert Vol au Vent, Cranberry Jam

Pickled Fig, Goat's Cheese, Oat Cracker

Roasted Squash, Chestnuts Purée, Sage



Seasonal specials

available in december

these items can be selected alongside our standard menu items

bowl food

£6.25+VAT per bowl, minimum of 30 per bowl. Subject to equipment charges if oven hire required

meat and fish

Turkey breast, brussel sprouts, potato Lyonnaise, bacon, cranberry sauce

Braised free range pork belly, spiced apple and quince compote, kale pesto, barley

Hot smoked duck breast, pear and celeriac remoulade, glazed walnuts (served cold)

Roasted sea bass, caramelised fennel, bouillabaisse, garlic breadcrumbs

vegetarian

Heritage beetroot, honey roasted goat cheese, dukkah (served cold)

Wild mushroom risotto, sun-dried tomatoes, cheese crisps

Pumpkin gnocci, smoked pumpkin seeds, sage butter, crispy sage

vegan

Smoked cauliflower, tahini and date glaze, pomegranate, almond crisp

Burnt confit shallot, celeriac puree, marjoram, pickled quince, hazelnuts

Winter squash, butter bean hummus, toasted chickpeas (served cold)

Christmas dinner

sit down menu

£48 + VAT 3 Course

£35 + VAT 2 Course

Choose one of each course for the whole group,
dietary requirements will be catered for individually



starters

Ham hock terrine, Arch chutney, pickled mustard seeds, sourdough cracker

Cured Chalk Stream trout, fennel, orange And dill Salad

Grilled smoked carrot, winter leaves, labneh, hazelnut dressing,

mains

Classic Roasted Turkey, orange and cranberry Sauce, pigs in blankets

Ex-dairy beef Pithivier, parsnip puree

Wild Mushroom, Delica pumpkin & chestnut Pithivier

*All served with Gravy, Roast Potatoes,
Rosemary and Chestnut Stuffing
Glazed Heritage Carrot
Roasted Sprouts / Cabbage*

dessert

Panettone Bread and Butter Pudding, Spiced Custard

Treacle tart, creme fraiche

Vegan Mont Blanc