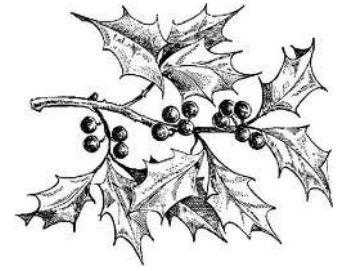


THE CUMBERLAND ARMS



Christmas Menu 2018

(v) Parsnip soup - wild mushrooms & truffle oil

(v) Burrata, black fig & pomegranate – focaccia

Hot-smoked salmon, puy lentil & chicory salad - salsa verde

Roast pear & confit duck, watercress, black pudding & sweet chilli relish

Roast pheasant & ham hock terrine - spiced pineapple chutney & brioche toasts

xXx

Roast corn-fed chicken - roast potatoes, parsnips, glazed carrots, green beans & pancetta
- spiced cranberry relish & bread sauce

Braised shin of beef - roast onions, pancetta, girolles & red wine jus
- parsnip & potato purée

Pan-roasted fillet of halibut - savoy & black cabbage gratin & roast pink fir potatoes

(v) Cauliflower & chickpea tagine - cous cous, yogurt, harissa & flatbread

(v) Roast pumpkin risotto - chestnuts, cinnamon & parmesan

xXx

Tarte tatin & ginger ice cream

Pear & almond tart - mascarpone cream

Sticky toffee pudding - honeycomb ice cream

Profiteroles & dark chocolate sauce

3 Courses £35

Menu price include crackers for all!

While we make every effort to ensure that all our dishes are allergy free we cannot guarantee this
Please feel free to inform us of any food allergies before placing a pre-order
A discretionary 12.5% service charge will be added to all dining tables