

# CHRISTMAS CELEBRATION

## MENU 2020



### **STARTERS**

#### Broccoli & Stilton Soup

fresh ciabatta

*Gluten-free bread available on request*

#### Salt & Pepper Squid

lime mayonnaise £4.95

#### Ham Hock & Pea Terrine

beetroot & horseradish relish, ciabatta

*Gluten-free bread available on request*

#### Loaded Potato Skins, Cheese & Red Onion

sour cream dip £4.50

#### Spiced Cauliflower, Griddled Red Pepper & Courgette

hummus, flatbread, fresh rocket, pomegranate seeds, lemon oil dressing, chilli flakes

#### Classic Prawn Cocktail

Marie Rose sauce, iceberg lettuce & brown bread

*Gluten-free bread available on request*

### **MAINS**

#### Festive Roast Turkey

pigs in blankets, sage & onion stuffing, roast potatoes, parsnips, cranberry sauce, buttered fresh vegetables & rich gravy

#### Christmas Brie & Cranberry Burger

chargrilled 7oz beef burger topped with melting brie, pigs in blankets, seeded bun, with coleslaw, skin-on fries & cranberry sauce

#### Fillet of Salmon

with tomato & olive sauce, pommes Anna potatoes, green beans

#### Our Famous BBQ Ribs

tender baby back ribs, served with skin-on fries, coleslaw, BBQ sauce & fresh orange garnish

#### Baked Field Mushroom Wellington

stuffed with spinach & caramelised onion, fresh tomato sauce, roasted new potatoes & fresh vegetables

#### Confit Duck

peppercorn sauce, pommes Anna potatoes, fresh vegetables £11.95

#### Spicy Bean Enchiladas

guacamole, fragrant rice, vegan cheese, garden salad £8.95



*The Bletchingley Arms, 2 High St, Bletchingley, Redhill, Surrey RH1 4PE  
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 **DESSERTS****Traditional Christmas Pudding**

served with Jude's brandy butter ice cream, mini mince pie

**Zesty Lemon Posset**

fresh cream & shortbread

**Beaujolais-Villages Combe aux Jacques, Louis Jadot **

A French wine with expressive Beaujolais with bright cherry & spice, juicy fruit, smooth finish £23.95

**Blood Orange Sorbet  **

Jude's sorbet, cool & refreshing

**Cheese & Biscuits**

a selection of Cheddar, Brie & Stilton with red onion marmalade

**Salted Caramel & Chocolate Pot**

with shortbread biscuit, fresh cream

**American Pancakes **

vegan vanilla ice cream, fresh berries, red berry coulis

***2 courses for £21.95***

***3 courses for £27.50***

 **AFTER DINNER DRINKS**

*Please note the following are not included in the set menu price*

**Espresso Martini**

delightful blend of vodka, Kahlúa & espresso shaken over ice £7.95

**Salted Caramel White Russian**

Salted caramel vodka with Kahlua, milk, creamy top & caramel sauce, topped with a seasalt garnish £7.95

**The Big Baileys**

a generous 100ml of the famous Irish liqueur over ice £5.95

**Mint Choc Moment**

Baileys, Crème de Menthe & syrup de cacao shaken with cream £7.95

**The Godfather**

Amaretto mixed with whisky, ice & an orange twist £6.75

**Mistletoe Margarita**

Grand Marnier 25ml, Tequila 50ml, fresh lime, sugar syrup & cranberry garnished with fresh rosemary, lime & cranberries £7.95

**A discretionary 10% service charge will be added to parties of 6 or more**

**A full list of allergens is available**

**Menu available until 24th December**

**This menu is not available Sunday lunch times**