

THE DELME ARMS



FESTIVE MENU | 2025

Available lst – 24th December Please book in advance using the attached form

Merry Christmas

from The Delme Arms



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Two courses - £21.95 per head Three courses - £25.95 per head

Save £2 per bottle of wine - order in advance with your meal

STARTERS

Homemade Butternut squash, Carrot & Goat's Cheese Soup – served with ciabatta slices. **Prawn Cocktail** – in smoky Marie Rose sauce served with brown bread.

Tomato & Mozzarella Bruschetta – toasted ciabatta bread topped with chopped tomato, mozzarella, basil & a drizzle of olive oil.

Melon & Parma Ham – Replace Parma ham with goat's cheese & rocket for vegetarian option.





Traditional Roast Turkey

Served with roast potatoes, stuffing, pigs in blankets & seasonal vegetables. Without the pigs in blankets.



Beef Medallion

Slow cooked with peppercorn & wild mushroom sauce. Served with roast potatoes, seasonal vegetables & Yorkshire pudding. Without the Yorkshire pudding.

> Spiced Cauliflower, Spinach & Lentil Pie V Served with roast potatoes & seasonal vegetables.

Sea Bass Fillet

Oven baked & served with lemon, capers & butter sauce, new potatoes & seasonal vegetables. Without the sauce.





DESSERTS

Traditional Christmas Pudding

Served with brandy sauce.

Cherry & Chocolate Mousse

Resting on a biscuit base with cherry drizzle.

Traditional Fruit Salad

A medley of fresh fruits.



Cheeseboard

A selection of different cheese & biscuits. Served with onion chutney & grapes.

Additional supplement – £4.95.

Tea or Coffee served with an After Eight mint & mince pie.





