

THE DELME ARMS



FESTIVE MENU | 2026

Available 1st – 26th December

excluding Christmas Day and Sundays

Please book in advance using the attached form

Merry Christmas
from The Delme Arms

THE DELME ARMS



FESTIVE MENU | 2026

Two courses – **£24.95** pp

Three courses – **£29.95** pp

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

STARTERS

Smoked Salmon Mousse – with sourdough croutons, avocado, pickled veggies & hazelnut dressing. 

Duck Liver Parfait – with plum chutney & toasted sourdough. 

Vintage Cheddar & Caramelized Red Onion Tart – with balsamic roasted tomatoes & bitter leaf salad. 

Spiced Squash Soup – with chilli & maple toasted pumpkin seeds & white bread.   



MAINS

Traditional Roast Turkey

Served with roast potatoes, stuffing, pigs in blankets & seasonal vegetables. 

Braised Feather Blade

with smoked garlic mash, honey & mustard roasted root vegetables, kale, crispy shallots & red wine jus. 

Pan Roasted Salmon

with aubergine caponata, braised fennel hassleback potatoes & salsa verde. 

Wild Mushroom Risotto

with parmesan crisps, crispy leeks, tarragon oil.  and  option available - **add chicken £4 supplement.**



DESSERTS

Traditional Christmas Pudding

Served with brandy sauce. 

Johnny Walker Chocolate Pot

with hazelnut praline, blackberry compote, clotted cream & brioche croutons.   

Strawberry Cheesecake

with macerated strawberry, vanilla cream & honeycomb. 

Cheeseboard

A selection of cheeses (Vintage Cheddar, Le Rustique Camembert, Port Salut, Blacksticks Blue, Bavarian Smoked, Wensleydale & Cranberry), served with Chilli Jam, Caramelised Onion Chutney, Pickled Onions, Celery, Grapes, Dried Apricots & a selection of Jacob's Crackers. 

Additional supplement – £5

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



= GLUTEN FREE



= GLUTEN FREE on request



= VEGETARIAN



= VEGAN