

CHRISTMAS MENU

EVENING

CHRISTMAS CAKE DEMONSTRATION

MONDAY 12TH & TUESDAY 13TH NOVEMBER

BUCK'S FIZZ ON ARRIVAL 6.30PM

DINNER SERVED 6.45PM-7.45PM

LIVE CAKE DEMONSTRATION 8PM-8.45PM

TICKETS
£19.95

STARTER

HOMEMADE ROASTED PARSNIP, CELERIAC AND BANBURY APPLE SOUP
FINISHED WITH THYME AND GARLIC CROUTONS V

BRAISED PIG CHEEK WITH A TRUFFLE MASH, TOPPED IN A RICH RAGOUT SAUCE

MAIN

BALLOTINE OF TURKEY SADDLE – WITH AN APRICOT, PARMA HAM AND CHESTNUT STUFFING
– SAT ON A CARAMELISED FONDANT POTATO WITH HONEY GLAZED PURPLE CARROTS,
MINI POTTED CAULIFLOWER, BROCCOLI AND STILTON BAKE, FINISHED WITH
A FRESH CRANBERRY AND RED WINE GLAZE AND TOPPED WITH BABY RED MICRO HERBS

OVEN BAKED COD SERVED WITH A HOMEMADE POTATO CAKE AND FRESH GREENS,
FINISHED WITH A DILL AND CAPER INFUSED HOLLANDAISE

HOMEMADE NUT ROASTED TART, SERVED WITH DAMSON JAM, SAT ON A BED OF CHARD,
STICKY ROSEMARY PARSNIPS AND CRUSHED TRUFFLE NEW POTATO SALAD,
FINISHED WITH PEA SHOOTS AND VEGETABLE NESTS V

FINISHED WITH A WARM MINCE PIE AND A CUP OF TEA OR FILTER COFFEE

PLEASE BOOK IN ADVANCE AT THE SIX ARCHES TILL AREA

NO DISCOUNT WILL BE GIVEN IN CONJUNCTION WITH THIS SPECIAL MENU

THE SIX
ARCHES
RESTAURANT