

# THE BAKERS ARMS

## CHRISTMAS 2018

### CHRISTMAS DAY

#### *Soup course*

*Amuse-bouche - Cream of celeriac & hazelnut soup  
crispy croutons (v)*

#### *To start*

*Local chicken, cranberry & pistachio terrine  
sour dough, bacon crisp*

*Or*

*Scottish smoked salmon  
beetroot & horseradish crème fraiche*

#### *Palate cleanser*

*Champagne sorbet*

#### *Main courses*

*Roasted crown of Norfolk turkey breast  
chestnut & apricot stuffing, traditional 'pigs in blankets',  
roasted potatoes, honey roasted heritage carrots & parsnips,  
Brussel sprouts in pancetta & chestnuts,  
Yorkshire pudding, redcurrant jus*

*Or*

*Pan seared halibut  
crushed new potatoes, samphire,  
mussels & garlic Rioja Blanco sauce*

*Or*

*Festive nut roast (v)  
medley of seasonal nuts, Yorkshire pudding, roasted potatoes,  
honey roasted carrots & parsnips, Brussel sprouts,  
chestnut & apricot stuffing, vegetarian gravy*

#### *Traditional puddings & desserts*

*Traditional Christmas pudding  
Courvoisier Cognac sauce, Madagascan vanilla gelato*

*Or*

*Tiramisu  
coffee, lady finger, mascarpone cheese*

*Or*

*Belgian chocolate torte  
clotted cream, truffles*

#### *Cheese course*

*A table centre of local & traditional English cheeses  
Sparkenhoe red Leicester, Battlefield blue, Somerset Brie,  
celery, grapes, festive chutney, biscuits*

#### *Coffee*

*Choice of coffees  
white or black coffee, traditional rich Christmas cake*

*£75.95 per person*

### CHRISTMAS FAYRE

#### *To start*

*Cream of cauliflower & bacon soup  
Artisan bread, croutons*

*Scottish smoked salmon & Devonshire crab roulade  
lemon & dill crème fraiche*

*Festive baked Camembert (V)  
honey roasted walnuts, Artisan bread, fig chutney*

*Duck liver parfait  
sour dough toast, spiced plum chutney*

#### *Mains*

*Stuffed parcel of Norfolk turkey  
wrapped in streaky bacon, with roasted potatoes,  
honey roasted parsnips, roasted carrots,  
Brussel sprouts in pancetta & chestnuts, redcurrant jus*

*Jacob's ladder of Leicestershire beef  
Beef short rib, horseradish mash,  
wild mushrooms, pancetta, red wine jus*

*Wild mushroom & butternut squash Wellington (V)  
heritage carrots, Brussel sprouts, Mornay sauce*

*Pan fried fillet of seabass  
garlic & herb crushed potato,  
tender-stem broccoli, Rioja Blanco veloute*

#### *Desserts & puddings*

*Belgian chocolate brownie  
Madagascan vanilla gelato, rich dark chocolate sauce*

*Traditional Christmas pudding  
Courvoisier cognac sauce, vanilla-pod ice-cream*

*Baileys crème brulee  
chocolate shortbread*

*Festive cheese slate  
selection of Cheddar, Stilton & Brie  
celery, grapes, festive chutney & biscuits*

*3 courses  
£33.95 per person*

**CHRISTMAS FAYRE MENU AVAILABLE  
30TH NOVEMBER - 31ST DECEMBER**

**BOOKING IS REQUIRED FOR CHRISTMAS FAYRE  
MENU WITH A £10 DEPOSIT PER PERSON**

**PRE-ORDERS NEEDED FOR PARTIES OF 8 OR MORE  
ASK FOR ONE OF OUR PRE-ORDER FORMS**

**BOOKINGS BEING TAKEN NOW  
CALL US ON 0116 278 7253**

2018/2019  
NEW YEAR'S EVE  
PARTY

FROM 7:30PM - LATE!

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SEE IN THE NEW YEAR  
WITH A TICKET ONLY PARTY EVENT

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DJ  
ANDY COX

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FINGER FOOD SERVED  
THROUGHOUT

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TO PURCHASE TICKETS  
PICK UP IN HOUSE  
£10 PER PERSON

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TO MAKE A BOOKING  
PLEASE CALL 0116 278 7253