

CHRISTMAS PSYCHIC DINNER

MONDAY 2ND DECEMBER 2019

6 COURSES

*Inclusive of mediums, spiritualists, psychics,
fortune tellers, palm readers & healers*

7PM PROMPT

ARRIVAL DRINK

'Kir Royal' Champagne cocktail

STARTER

*Chicken liver & Cognac parfait
confit vine tomato chutney, pea shoots,
toasted artisan bread*

FISH COURSE

*Classic Atlantic shrimp cocktail
baby gem, Marie Rose & Cognac sauce, charred lemon*

PALATE CLEANSER

Mulled wine sorbet

MAIN COURSE

*Roast topside of beef
fondant potato, baby carrots, pancetta,
rich marrow bone gravy*

DESSERT

*Belgian chocolate tart
Baileys crème Chantilly, toasted hazel nuts*

COFFEE

Belgian chocolates

£39.95

per person

*Throughout your meal you will be joined by a selection
of psychics, mediums, spiritualists, fortune tellers,
palm readers & healers.*

Perfect for small groups or larger parties



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BAKERS ARMS

CHRISTMAS 2019

CHRISTMAS FAYRE 2019

AVAILABLE 30TH NOVEMBER - 31ST DECEMBER 2019

AMUSE BOUCHE

*Field mushroom & chestnut velouté
deep fried caper*

STARTERS

*Honey roasted parsnip soup (v)
shaved truffle, truffle oil, parsnip shard,
artisan bread*

*Chicken liver & Cognac parfait
confit vine tomato chutney, pea shoots,
toasted artisan bread*

*Classic Atlantic shrimp cocktail (v)
baby gem, Marie Rose & Cognac sauce, charred lemon*

*Confit of Gressingham duck & local chicken
shredded duck, chicken mousse deep fried in crumb,
cranberry puree, crispy kale*

MAINS

*Traditional Norfolk turkey breast
roast potatoes, apricot & chestnut stuffing,
brussels sprouts, pigs in blankets, seasonal vegetables,
red wine jus*

*Seared loin of cod (gf/df)
baked new potato cake, pan-fried samphire,
tomato & chorizo sauce*

*Roasted butternut squash (v/gf)
roasted chestnuts, pulses, feta, nutmeg,
wilted spinach, parsley sauce*

*Eight hour braised blade of beef
creamed potato, baby carrots, pancetta,
rich marrow bone gravy*

DESSERTS

*Belgian chocolate tart
Baileys crème Chantilly, toasted hazel nuts*

*Traditional Christmas pudding
Cognac sauce, vanilla pod ice cream, pomegranate*

*Vanilla, raspberry crème brûlée cheese cake
caramelised sugar, winter berry compote*

*Cheese board
cranberry Wensleydale, Cornish Yarg, Leicestershire
Stilton, celery, grapes, festive chutney, biscuits,
fruit bread*

£33.95

Price includes crackers & table top games

CHRISTMAS DAY 2019

AMUSE BOUCHE

*Chicken consommé
parmesan pastry twist*

STARTER

*Duo of partridge
confit leg, seared breast, potato lolly-pop, crispy kale
Wild mushroom, chestnut & cranberry terrine (v)
toasted sour dough, cranberry puree*

*Fruits de mer Royale
king prawn, queen scallop, chorizo & dill risotto,
parmesan tuille*

PALLET CLEANSER

Mulled wine sorbet, dehydrated orange

MAINS

*Traditional Norfolk turkey breast
roast potatoes, apricot & chestnut stuffing,
brussels sprouts, pigs in blankets, seasonal vegetables,
red wine jus*

*Poached halibut (v)
new potato cake, pan-fried samphire,
poached hens egg, saffron butter emulsion
Sunblush tomato, olive, ricotta cheese Wellington (v)
Dauphinoise potato, seasonal vegetables,
confit tomato sauce*

PRE DESSERT

Lemon & fresh mint pannacotta

DESSERTS

*Belgian bitter chocolate tart
crème Chantilly, confit cherries, tuille crisp*

*Traditional Christmas pudding
Cognac sauce, vanilla pod ice cream, red currants*

*Apple & cinnamon parfait
apple crisp, scorched meringue, toffee dust*

*Cheese board
cranberry Wensleydale, Cornish Yarg,
Leicestershire Stilton celery, grapes, festive chutney,
biscuits, fruit bread*

*Choice of teas & coffee
Snowballs*

£79.95

per person

BOOKING IS REQUIRED FOR CHRISTMAS FAYRE MENU & CHRISTMAS DAY WITH A £10 DEPOSIT PER PERSON.
PRE-ORDERS REQUIRED FOR PARTIES OF 8 OR MORE. ASK FOR ONE OF OUR PRE-ORDER FORMS
BOOKINGS BEING TAKEN NOW - CALL US ON 0116 278 7253

*Allergy information: Before ordering, please speak to one of our team if you would like assistance on allergy information
regarding the dishes on our menu*