

THE BAKERS ARMS  
— SINCE 1485 —

FESTIVE FAYRE 2024

27<sup>TH</sup> NOVEMBER - 24<sup>TH</sup> DECEMBER  
4 COURSE MENU

AMUSE BOUCHE

BRIE, CRANBERRY & SAGE STUFFING CROSTINI

TO START

WINTER ROOT VEGETABLE SOUP (v)  
herb oil, crispy onion, toasted Artisan bread (gf avail.)

GRESSINGHAM DUCK LIVER & PORK PATE  
Cognac & clementine, Chef's red onion chutney, dressed baby leaf (gf avail.)

KING PRAWN ARANCINI  
tomato compote, Pico de gallo, Parmigiano Reggiano

FILO FETA PARCELS (v)  
honey glazed, sweet chilli jam

MAINS

TRADITIONAL NORFOLK TURKEY BREAST OR BEETROOT & BUTTERNUT SQUASH WELLINGTON (v)  
rosemary roasted baby potatoes, maple glazed carrot, swede mash,  
Brussel sprouts, braised red cabbage, honey mustard pigs in blankets,  
sage & apricot stuffing, bone marrow & red wine jus (v avail.)

SLOW BRAISED BEEF SHORT RIB  
8 hour slow roasted, horseradish mash, pea & pancetta fricassee,  
braised red cabbage, caramelised onion gravy (gf)

FESTIVE LEICESTERSHIRE BEEF BURGER  
French Brie, bacon, cranberry jam, Brioche bun, baby gem,  
tomato relish, house slaw, skin on fries, beer battered onion rings

OVEN BAKED FILLET OF SEABREAM  
wild spinach & plum tomato risotto,  
toasted hazelnuts, Parmesan (gf) (v avail.)

DESSERT

TRADITIONAL CHRISTMAS PUDDING  
brandy sauce, black cherry compote

BELGIAN CHOCOLATE BROWNIE  
orange jam, white chocolate soil, vanilla ice-cream (gf)

BRAMLEY APPLE & CINNAMON CRUMBLE  
crème Anglaise

£39.95 per person

£10.00 deposit per person.

Pre-order required for parties of 6 and above.

Key: vegetarian (v) gluten free (gf) vegan or gluten free available (vg/gf avail.). Our dishes can be made adaptable to dietary requirements. We cannot 100% guarantee our premises are gluten & nut free.

Fish may contain bones! Before ordering, please speak to one of our team if you would like assistance on allergy information regarding the dishes on our menu.

WWW.THEBAKERSARMS.COM FACEBOOK.COM/THEBAKERSARMSBLABY INSTAGRAM:THEBAKERSARMSBLABY TEL:01162787253

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CHRISTMAS DAY AT THE BAKERS

WEDNESDAY 25<sup>TH</sup> DECEMBER

6 COURSES

12:30<sup>PM</sup> START

ON ARRIVAL

HOMEMADE BREADS

dipping oils, handmade flavoured butters

TO START

WILD SPINACH, LEEK & POTATO SOUP (v)

root vegetable crisp, toasted Artisan bread (gf avail.)

8 HOUR SLOW BRAISED PORK BELLY

honey & mustard glazed, caramelised onion & sage stuffing (gf avail.)

SCOTTISH SMOKED SALMON MOUSSE

King prawn croquette, primavera salsa, Parmesan crisp

PALATE CLEANSER

MULLED WINE SORBET

pomegranate seeds

MAINS

TRADITIONAL NORFOLK TURKEY BREAST OR TOPSIDE OF LEICESTERSHIRE BEEF

OR BEETROOT & BUTTERNUT SQUASH WELLINGTON (v)

ALL SERVED WITH...

garlic & rosemary roasties, maple glazed carrot & parsnip, Brussel sprouts, braised red cabbage, cauliflower cheese, swede mash, honey mustard pigs in blankets, Lincolnshire sausage stuffing, homemade Yorkshire pudding, bone marrow red wine jus (v avail.)

PAN SEARED FILLET OF SEABREAM

Jersey royal baby new potatoes, green pea & bacon fricassee, cherry vine tomato, Courvoisier Cognac & pink peppercorn sauce (gf)

DESSERT

TRADITIONAL CHRISTMAS PUDDING

brandy sauce, black cherry compote, toasted hazelnuts

BELGIAN CHOCOLATE BROWNIE

orange compote, white chocolate soil, Madagascan vanilla ice-cream (gf)

HOMEMADE TREACLE TART

cinammon popcorn, salted caramel sauce, crème anglaise

APRES DESSERT

ASSIETTE OF CHRISTMAS TREATS

mince pies, festive chocolates, gingerbread

£99.95 per person

50% deposit per person

Pre-order required

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BOXING DAY LUNCHEON

THURSDAY 26<sup>TH</sup> DECEMBER

12PM - 4PM

TO START

ROASTED CARROT & CORIANDER SOUP (v)  
crispy onion, honey, toasted Artisan bread (gf avail.)

GRESSINGHAM DUCK LIVER & PORK PATE  
Cognac & clementine, Chef's red onion chutney, dressed baby leaf (gf avail.)

KING PRAWN COCKTAIL  
tomato compote, iceberg lettuce, charred lemon (gf avail.)

PLUM TOMATO BRUSCHETTA (v)  
basil pesto, Parmigiano Reggiano, foccacia (gf avail.)

MAINS

NORFOLK TURKEY CROWN

HONEY ROAST GAMMON

TOPSIDE OF LEICESTERSHIRE BEEF

BEETROOT & BUTTERNUT SQUASH WELLINGTON (v)  
garlic & rosemary roasties, maple glazed carrot & parsnip, Brussel sprouts,  
braised red cabbage, swede mash, sage & apricot stuffing,  
homemade Yorkshire pudding, bone marrow jus.

PAN SEARED FILLET OF SEABREAM  
creamy mash potato, pea & pancetta fricassee,  
cherry vine tomato, garlic butter (gf)

FESTIVE LEICESTERSHIRE BEEF BURGER  
French Brie, smoked bacon, cranberry jam,  
Brioche bun, baby gem, tomato relish, house slaw, skin-on fries

FETA & CARAMELISED ONION LINGUINE (v)  
sage & onion, toasted hazelnuts, Parmesan

DESSERT

BELGIAN CHOCOLATE BROWNIE  
Orange jam, white chocolate soil, Madagascan vanilla ice-cream

APPLE & CINNAMON CRUMBLE  
crème Anglaise

CHEFS' TIRAMISU  
mascarpone, lady fingers, black cherry compote, dark chocolate shavings

WINTER CHEESEBOARD (£3 SUPPLEMENT)  
Mature cheddar, Tuxford stilton, French brie,  
caramelised onion chutney, crackers & celery

2 courses £27.95

3 courses £32.95

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