



THE SITWELL ARMS
HOTEL

Festive Fayre Menu

From Tuesday 25th November

STARTERS;

Spiced Winter Vegetable Soup
Bread Roll & Butter

Chef's Ham Hock Terrine (GFR)
Toasted Sourdough ~ Golden Beetroot Piccalilli ~ Dressed Leaves

Creamy Garlic Mushrooms (D)
Warm Ciabatta

Baked Camembert - £1.50 supp (D, GFR)
Garlic & Rosemary ~ Plum & Apple Chutney ~ Ciabatta Crostini

Black Pudding & Pulled Pork Fritter - £2.50 supp
Soft Poached Egg ~ Balsamic Dressed Leaves

Atlantic Prawn Cocktail - £4 supp
Marie Rose Sauce

MAINS;

Roast Breast of Turkey (GFR)
with Stuffing and Kilted Sausage

Fish Pie (D, GFR)
Topped with Buttery Mash

Beetroot & Goats Cheese En Croute (V)
with Red Wine & Garlic Sauce

Twice Cooked Belly Pork - £2.50 supp (GFR)
with Star Anise and Fennel Seed ~ Cider & Apple Gravy

Slow Braised Beef Cheek - £5 supp (GFR)
with Red Wine & Pancetta Sauce

Pancetta Wrapped Cod Loin - £3 supp
with Mediterranean Vegetable & Bean Cassoulet

Served with Buttery Mash & Roast Potatoes, Carrots & Mixed Green Veg

DESSERT;

Traditional Christmas Pudding (GFR)
with Brandy Sauce

Baked Vanilla Cheesecake
with Winter Berry Compote ~ Chantilly Cream

Apple & Cinnamon Crumble Tart
with Hot Vanilla Custard

Warm Chocolate Fondant - £2.50 supp
with Vanilla Seed Ice Cream ~ Chocolate Sauce

Selection of Cheese & Biscuits - £3 supp
with Celery ~ Grapes ~ Chutney

2 Course: £19.95 | 3 Course: £24.95
Under 10s: £10 | Under 5's: £6