



THE SITWELL ARMS
HOTEL

Festive Fayre Menu

From Wednesday 25th November

STARTERS;

Winter Vegetable Soup (GFR)(DFR)(V)
Bread Roll & Butter

Wild Boar Pate (GFR)
Autumn Fruit Chutney | Toasted Sourdough | Dressed Leaves

Creamy Garlic Mushrooms (GFR)(D)(V)
Sourdough Toast

Honey Truffle Baked Camembert (D)(GFR)(V) **£2 supp**
Warm Ciabatta | Crisp Apple

Atlantic Prawn Cocktail (GFR) **£4 supp**
Marie Rose Sauce | Malted Bloomer

MAINS;

Hand Carved Roast Breast of Derbyshire Turkey (GFR)
Kilted Sausage | Sage & Onion Stuffing

Salmon & Broccoli Bake (GFR)(D)
Creamy Leeks | Cheddar Crumble

Baked Portobello Mushroom (GFR)(D)(V)
Goats Cheese | Lentil, Asparagus & Soya Bean Fricassee

Roasted Pork Belly (GF) **£3 supp**
Pancetta, Chorizo, & Mediterranean Vegetables | Tomato Sauce

Slow Braised Beef Featherblade (GFR) **£5 supp**
Red Wine & Mushroom Sauce

Buttery Mash & Roast Potatoes | Carrots & Mixed Green Vegetables | Parsnips

DESSERT;

Traditional Christmas Pudding (GFR)(D)
Brandy Sauce

Baked Vanilla Cheesecake (GFR)(D)
Toffee Sauce | Biscoff Crumb | Chantilly Cream

Spiced Winter Berry & Apple Crumble Tart (D)
Hot Vanilla Custard

Chocolate Brownie (GFR)(D) **£2 supp**
Dark Chocolate Sauce | Chocolate Soil | Chantilly Cream

Selection of Cheese (D)(GFR) **£3 supp**
Biscuits | Celery | Grapes | Autumn Fruit Chutney

2 COURSE: £25.95 | 3 COURSE: £29.95

Under 10s: £14.95 | Under 5's: £9.95