



THE SITWELL ARMS
HOTEL

Festive Fayre Menu

From Tuesday 26th November

STARTERS;

Spiced Parsnip & Apple Soup
Bread Roll & Butter

Chef's Chicken Liver Parfait
Toasted Sourdough, Spiced Fig Chutney & Dressed Leaves

Creamy Garlic Mushrooms
Warm Ciabatta

Baked Camembert - £1.50 supp
Garlic & Rosemary, Plum & Apple Chutney, Ciabatta Crostini

Chinese Duck Bon Bon - £2.50 supp
Stir Fry Veg, Hoi Sin Sauce

Smoked Haddock & Leek Fishcake - £4 supp
Hollandaise Sauce, Soft Poached Egg

MAINS;

Roast Breast of Turkey
with Stuffing and Kilted Sausage

Baked Hake Fillet
with Herb Crust & Creamed Leeks

Wild Mushroom, Spinach & Chestnut En Croute
with Creamy White Wine & Garlic Sauce

Twice Cooked Belly Pork - £2.50 supp
with Star Anise and Fennel Seed, Cider & Apple Gravy

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

Roasted Salmon Fillet - £3 supp
with Mediterranean Vegetable & Bean Cassoulet

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

DESSERT;

Traditional Christmas Pudding
with Brandy Sauce (GFR)

Profiteroles
with Dark Chocolate Sauce, White Chocolate Soil, Chantilly Cream

Spiced Winter Berry & Apple 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