



CHRISTMAS 2025

AT THE BERTIE ARMS

2 courses £29 / 3 courses £35

STARTERS

Smoked Salmon Crostini - horseradish crème fraîche, pickled fennel, crispy baby capers

Parsnip & Apple Soup - parsnip crisps, crusty bread (VE, GF Avail, DF Avail)

Duck Liver Pâté - blackberry chutney, sourdough toast (GF Avail)

Honey Glazed Beetroot Tart - whipped goats' cheese, walnut salad (V, VE Avail)

MAINS

Roast Turkey Breast - roasted parsnip, duck fat potatoes, winter greens, chestnut, apricot & pancetta stuffing, turkey gravy (GF Avail)

Chorizo Crusted Cod - rustic three bean and tomato stew, charred lemon, kale (GF Avail, PESC Avail)

Pearl Barley & Butternut Squash Risotto - sautéed wild mushrooms, vegetable crisps, herb dressing (VE, DF)

Braised Beef Shin - potato terrine, glazed baby carrots, Bordelaise sauce, roasted brussels (GF)

DESSERTS

Traditional Christmas Pudding - brandy sauce or custard (GF Avail, DF Avail, VE Avail)

Cheese, Crackers & Handmade Mince Pie - quince sorbet

Chocolate Nemesis - white chocolate ice cream, chocolate textures

Christmas Spiced Pavlova - apricots in Cointreau syrup, orange ice cream (GF)