



Celebrate Christmas 2024 at The Bertie Arms

FUNCTION MENU AVAILABLE FROM FRIDAY 29TH NOVEMBER

2 courses - £28 / 3 courses - £34

STARTERS

Cauliflower & Chestnut Soup - toasted hazelnuts, bread & butter (*gf avail, ve avail*)

Pheasant Goujons - mulled cranberry ketchup (*df*)

Beetroot Gravadlax - sourdough crispbread, pickled Pink Lady apples, dill crème fraiche (*df avail*)

Duck Leg & Pork Belly Rillettes - toasted brioche, griottine cherries (*gf avail, df avail*)

MAIN COURSES

Roast Turkey Escalope - parsnip puree, goose fat roast potatoes, winter greens with pancetta, apricot & pistachio stuffing, turkey jus (*gf*)

Port Braised Blade of Beef - Dauphinoise potatoes, maple glazed root vegetables, horseradish cream (*gf*)

Grilled Sea Bass Fillet - Thai red curry & coconut broth, pickled Asian vegetables, roasted cashew nuts, squid ink cracker (*gf, df*)

Portobello Mushroom Kyivs - mustard & tarragon mash, winter greens, maple glazed root vegetables (*ve*)

DESSERTS

Double Chocolate Cheesecake - serious chocolate ice cream, macerated clementine (*gf avail, df avail*)

Handmade Christmas Pudding - brandy sauce (*gf, df*)

Cherry Frangipane Tart - Morello cherries, very cherry ice cream

Cheese, Crackers & Handmade Mince Pie - quince sorbet

Pre-orders required for tables of 6 or more

£15 deposit per person required at time of pre-order

For tables of fewer than 6 people pre-orders are not required
- all dishes will be available on the a la carte or specials menus

thebertiearms.co.uk

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