



# *The Carpenter's Arms* **Christmas Menu 2021**

## Starters

**Spiced Butternut Squash Soup** - *Toasted Seeds - Coconut Milk - Chilli Oil - Crusty Bread & Butter (VGA) (GFA)*

**Festive Scotch Egg** - *Bacon - Stuffing - Sage - Bacon Jam - Cranberry & Frisée Salad*

**Crispy Coconut Scarlett Prawns** - *Mango & Cinnamon Dipping Sauce - Toasted Coconut (GF)*

**Mushroom & Tarragon Pâté** - *Garlic Crostini's - Pickled Shimeji Mushrooms - Stilton Crème Fraiche (V) (GFA)*

**Smoked Salmon & Goats Cheese Roulade** - *North Atlantic Prawns - Avocado Puree - Toasted Pine Nuts - Dill Oil - Watercress (GF)*

**Ham Hock & Broccoli Tartlet** - *Apple & Black Pudding Salad - Honey & Wholegrain Mustard Dressing*

## Main Courses

**Classic Roast Turkey & Trimmings** - *Goose Fat Potatoes - Sage & Cranberry Stuffing - Pig in Blanket - Honey Roasted Carrots & Parsnips - Brussels & Chestnuts - Gravy - Cranberry Sauce (GFA)*

**Nutmeg Roasted Cauliflower Steak** - *Potato Terrine - Chilli & Garlic Courgette Ribbons - Spiced Butternut Squash Purée - Roasted Butternut Squash - Crispy Spinach (GF) (VGA)*

**Slow Braised Beef Bourguignon** - *Red Wine - Pancetta - Chestnut Mushrooms - Pearl Onions - Horseradish & Rosemary Dumplings - Crusty Bread & Butter*

**Pan Roasted Cod Loin** - *Bacon & Champagne Cream - Clams - Rainbow Chard - Bacon Fat Fondant Potato - Parsley Oil (GF)*

**Chicken, Brie & Cranberry Pie** - *Nutmeg Creamed Potatoes - Braised Cabbage & Bacon - Gravy*

**Root Vegetable & Lentil Casserole** - *Cheddar Cheese - Herb Crumb - Carrots - Squash - Celeriac - Chestnut Mushrooms - Crusty Bread & Butter (V)*

## Desserts

**Sticky Toffee Ginger Pudding** - *Honeycomb Ice Cream - Toffee Sauce*

**Caramelised Apple Strudel** - *Cinnamon Custard - Mixed Berry Compote*

**Classic Christmas Pudding** - *Brandy Custard - Redcurrants*

**Baileys & White Chocolate Parfait** - *Blackcurrant Compote - Caramelised White Chocolate (GF)*

**Spiced Cinnamon & Orange Panna Cotta** - *Toffee - Caramelised Banana - Biscoff Crumb*

**Trio of Sorbets** - *Raspberry - Mango - Sour Cherry & Amaretto (VG)*

**Selection of Cheese** - *Cashel Blue - Cornish Brie - Butlers Secret Cheddar - Grapes - Apple - Chutney - Crackers*

**TWO COURSES £25.95**

**THREE COURSES £29.95**

V - Vegetarian



VG - Vegan



GF - Gluten Free



DF - Dairy FREE

For any allergens or dietary requirements please notify a member of staff.

Address:  
THE CARPENTERS ARMS  
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Telephone: 01732 850307

*To ensure the smooth running of your meal, please return your completed menu form along with this slip as soon as possible*

Name of Party		Tel. No	
No. of Guests		Date & Time	

Please take note of the following terms and conditions:

- If you wish to make a booking, we will require a non-refundable deposit of £10.00 per person.*

**No booking will be held without a deposit. All deposits are non-refundable, and any cancellations on the day will be charged at the full price.**

Instructions for Pre order -

- We will need to have the completed menu form with the name and choice of each person clearly written in the boxes provided.*
- Food choices must be returned no later than **two weeks** prior to the date of your booking.*
- Any dietary requirements or alterations must be noted on the pre order form.*
- The organizer must keep a copy of the pre order form with everyone's choices to avoid complications on the day.*