





### Bucks Fizz & Canapes on Arrival

## TO START

Maple Roasted Heritage Carrot & Spiced Parsnip Soup & Fresh Sour Dough Bread.

Baked Creamy Camembert, Drizzled with Accacia Honey, Garlic, with Mulled Wine Cranberry Chutney & Fresh Sour Dough Bread for Dipping.

Poached Pear & Roquefort Salad, Chicory Leaves, Celery, Chives & Walnuts, Dressed in a Creamy White Wine Vinaigrette.

Trio of Fish, Cornish White Crab Pot, Smoked Scottish Salmon, North Atlantic Prawns in Marie Rose Sauce, Pickled Cucumber, Lemon Aioli & Fresh Crusty Bread.

Chicken Liver & Madeira Parfait, with Apple, Date, Fig Chutney, With Toasted Brioche.

Confit of Duck, Chicory & Roquette Leaves & Clementine Segments, with Grand Marnier Dressing.

### Sorbet

## MAIN EVENT

Hand Carved Roast Norfolk Turkey, Goose Fat Roasted Potatoes, Maple Glazed Parsnips, Pigs in Blankets, Seasonal Vegetables, Sage & Onion Sausage Stuffing, Rich Gravy.

Aberdeen Angus Fillet of Beef En Croute, Creamy Mashed Potatoes, Seasonal Vegetables & Rich Bordeaux Wine Jus.

Lobster Seafood Thermidor, Lobster, Prawns, Mussels & Cod in a Rich Brandy Cream Sauce, Topped with a Parmesan Crust.

Slow Braised Welsh Lamb Shank, Creamy Mashed Potatoes, Red Currant & Mint Jus with Seasonal Vegetables.

Guernsey Skate Wing in Black Butter & Caperberry Sauce, Crushed New Potatoes, Seasonal Vegetables.

Jewelled Nut Roast (V) Butternut Squash, Carrots, Sweet Potato, Walnuts, Cashews, Cheddar Cheese, Apricots, Cranberries, Flaked Almonds, Topped with White Onion Marmalade, Roast Potatoes & Maple Glazed Heritage Carrots.

Spinach & Wild Mushroom Pithivier (VE) Butternut Squash, Spinach, Wild Mushrooms Encased in Puff Pastry with Tomato & Sweetcorn Salsa.

## TO FINISH

Baileys Irish Cream Brulée, Cinnamon Sugar, Homemade Shortbread.

Sicilian Lemon Tart, Winter Berry Coulis & Raspberry Sorbet.

Assiette of Chocolate: Triple Chocolate Brownie, Salted Caramel Profiterole & Chocolate Pot Crème.

Traditional Christmas Pudding, Boozy Fruits, Custard & Brandy Cream.  
Honeycomb Cheesecake.

Cherry Bakewell Sponge Pudding, Custard & Cream.

Whitmore Christmas Cheese Board: Cornish Brie, Cashel Blue, Snowdonia Black Bomber, Boursin Garlic & Herbs, Cornichons, Quince Jelly, Crackers.

Lavazza Coffee & Cocoa Truffles.

The Whitmore Arms is situated in the picturesque village of Orsett.

The building itself is 300 years old and was once owned by the Whitmore family. In the 18th century it formed part of their extensive estate which also included Orsett Hall.

We would like to wish all our Customers a very Merry Christmas, and have a Happy New Year, from all of Our Team at the Whitmore Arms in Orsett. We thank you for your custom and we look forward to welcoming you again soon.

