

XMAS MENU

DEC 4TH – 28TH
(Wednesday to Saturday)



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CHRISTMAS MENU 2024

Starters

ROASTED SWEET POTATO SOUP (VG) (GFA)
w/ Warm Hambleton Ciabatta & Salted Butter

PRAWN COCKTAIL (GF)
w/ Fresh Water Prawns, Marie Rosé, Cucumber Ribbons & Cherry Tomatoes

DUCK LEG TERRINE (GFA)
w/ Toasted Focaccia & Red Onion Chutney

BREADED BRIE WEDGES
w/ Cranberry Sauce & Rocket

Dessert

BLACKFOREST MILLE-FEUILLE
Layers of Chocolate Sponge, Chantilly Cream, Black Cherries & Chocolate Shards

APPLE & CINNAMON CRUMBLE (GFA)
w/ Vanilla Custard

TRIPLE CHOCOLATE BROWNIE SUNDAE
w/ Madagascan Vanilla Ice Cream, Brownie Chunks & Chocolate Sauce

LEMON CHEESECAKE (GFA)
w/ Fresh Berries & Madagascan Vanilla Ice Cream

Mains

ROAST TURKEY (GF)
w/ Rosemary Infused Roast Potatoes, Honey Roasted Carrot, Brussel Sprouts w/ Bacon, Seasonal Greens & Gravy

CHEF'S VEGETARIAN WELLINGTON (GF) (VG)
w/ Rosemary Infused Roast Potatoes, Honey Roasted Carrot, Brussel Sprouts, Seasonal Greens & Vegetable Gravy

PAN ROASTED HAKE (GF)
w/ Spring Onion Mash, Samphire & Caper Lemon Butter Sauce

FESTIVE STACK (GFA)
6oz Burger w/ Smoked Streaky Bacon, Brie de Meaux & Cranberry Sauce served on a Hambleton Manchet w/ Fries & Slaw

RUMP STEAK (GFA)
Grilled to your liking, w/ Triple Cooked Chips, Roasted Cherry Vine Tomatoes, Portabello Mushroom & Rocket Salad (+£2 Supp)

Pricing

ONE COURSE £17.95

TWO COURSE £23.95

THREE COURSE £29.95
Choice of complimentary Baileys, Tia Maria or Martell Brandy w/ all Three Course Meals.

£5 pp deposit, online booking & preorder required for all bookings



V = Vegetarian | VG = Vegan | av = available | G* = Gluten free ingredients prepared in an environment where gluten ingredients may be present.