

The Old Alley @ The Maltsters Arms

Join us this Christmas day from 12.30pm for your welcome drink, followed by a prompt 1pm sit down.



TO START

Beetroot-cured salmon served with a peppery wild rocket salad and a garnish of sweet drop peppers and capers. Smokey chorizo and mature cheddar fondue, served with warm sourdough dipping sticks.

Earthy roasted Jerusalem artichokes, crisp asparagus, and creamy avocado salad.

Slow-cooked ham hock and tender chicken, set in a rustic terrine, served with melba toast.

FOR MAIN

Succulent roast Turkey, carved and served with apricot and sage stuffing, accompanied by crispy beef-dripping roast potatoes, sweet honey-roasted parsnips, seasonal greens, and a rich, savoury gravy.

Tender lamb rump, pan-seared and roasted to medium-rare, paired with buttery baked new potatoes, seasonal greens, and a deep fruity blackcurrant port sauce.

A golden flaky salmon wellington, served alongside crisp, layered pomme anna potatoes, tender stem broccoli, and a velvety white wine and cream sauce.

Wild mushroom and truffle risotto, finished with parmesan and a side of fresh, dressed rocket.

FOR DESSERT

A rich and festive Christmas pudding, served with a spiced winter berry compote and a classic brandy sauce.

Golden-baked apple and cinnamon strudel, accompanied by a rich sherry-infused pouring cream.

Zesty key lime pie, served with vanilla bean ice-cream.

A rich, bittersweet dark chocolate and orange mousse, complemented by our home-made all butter shortbread.

ADULT £100 CHILD £50



PLEASE COMPLETE THE BELOW & RETURN ALONG WITH PAYMENT IN FULL BY DEC 1ST.