



Healthy, hearty, wholesome food lovingly prepared

## CHRISTMAS LUNCH MENUS AT ARNOS VALE 2017

### Buffet

Free range turkey skewers marinated in orange and rosemary with cranberry sauce dip - wf

Pigs in blankets

Cheesy scones topped with caramelised leek and crispy bacon

Smoked salmon and mustard crème fraiche on herbed blini

Mixed seasonal tartlets - v

Shropshire blue pate with walnuts in mini croissants - v

Mince pie crumble slice

£17+ VAT per person

### Sit down 3 course Menu

Assorted seasonal crostini

#### Main

Roast free range turkey stuffed with sausage and sage

Roast potatoes in goose fat

Pigs in blankets

Honeyed carrots and parsnips

Steamed sprouts and kale in garlic and butter

Veggie option available - Nut, carrot and cranberry roast

#### Dessert - served from buffet table - a bit of everything

Mincemeat crumble shortbread slice with thick cream

Banoffee pie

Chocolate, pear and pecan tart

£29 + VAT per person



Available 6<sup>th</sup> November till end of January 2018  
For more info and to book email: [bookings@arnosvale.org.uk](mailto:bookings@arnosvale.org.uk)



*When placing orders please inform us of any allergies and dietary requirements*

Call us on 0117 330 8189 | Email us at [events@kateskitchenbristol.co.uk](mailto:events@kateskitchenbristol.co.uk)