CHRISTMAS Menu

3 COURSES - £32.95

The Nelson Arms Farnham

STARTERS

French Onion Soup

Caramelised onions in a rich broth, topped with Gruyère cheese & sliced Ciabatta

Duck & Orange Liver Pâté

Served with red onion chutney & a warm sliced ciabatta

Smoked Salmon

Served with warm toasted sourdough & lemon & dill cream cheese

Goat's Cheese, Cranberry & Chestnut Stuffed Mushrooms (V)

Field mushrooms stuffed & roasted, served with toasted pine nuts & truffle oil

MAINS

All mains, except the Pan Fried Lemon Sole, served with all the trimmings.
Roasted broccoli, seasoned carrots, roasted potatoes, Yorkshire puddings, red cabbage with a rich gravy.

Turkey with Pigs in Blankets

Roasted turkey paired with crispy bacon wrapped around tender chipolatas.

Topside of Beef

Medium-rare cuts of fine topside, seasoned with garlic, rosemary & Dijon mustard

Pork Belly

Cider-braised thick pork belly with salty crackling on top seasoned with fennel & coriander

Pan-Fried Lemon Sole

Served with Sautéed new potatoes, tenderstem broccoli & a lemon, parsley, butter & white wine sauce

Vegan Wellington (V)

Butternut squash & beetroot Wellington, crisp & flaky on the outside aswell as sweet & juicy on the inside

DESSERTS

Christmas Pudding

Served with brandy infused Chantilly cream

Apple & Cinnamon Crumble

Served with custard, double cream or ice cream

Lemon Posset

Served with shortbread biscuits

Chocolate Tart

Served with a caramel sauce

Cheese Board

Wedges of Cheddar, Stilton & Brie, served with various crackers, chutney, butter & grapes

For any dietary requirements, please speak to a member of staff, as we can tailor the set meals or provide fresh options to ensure an incredible standard of food is provided no matter the requirement.