



FESTIVE MENU
two courses £27 three courses £33

TO START

Spiced Celeriac and Quince Soup
Huxley's bread, local butter



Carden Farm Hereford Beef Brisket Croquettes
braising liquor dip

Smoked Salmon
horseradish crème fraîche, *Huxley's* toast

Bourne's Cheshire Blue Cheese
pear and walnut salad

Slow Cooked Duck Leg Terrine
pistachio, clementine preserve, duck fat toast

THE MAIN EVENT

24hour Stout-braised Traditional Hereford Beef 
English mustard mash, stock pot carrot, winter greens

Free-Range Turkey
pig in blanket, all the trimmings, guest ale gravy

Herb Crusted Salmon
dill hollandaise, curly kale, parsley mash



Christmas Spiced Carden Farm Lamb 'Daube'
boulangerie potato, braised root vegetables, sherry sauce

'Fillet of Beets' Wellington (Ve)
mushroom, garlic roasted new potatoes, winter vegetables,
vegetable gravy

Tilston Pheasant Schnitzel
hand cut thrice cooked chips, Diane sauce

DESSERT

Homemade Christmas Pudding
brandy sauce

Salted Chocolate Torte
clementine sorbet

Ginger Spiced Rhubarb Trifle
gingerbread, rhubarb, gin(!)

Spiced Bread & Butter Pudding
traditional custard

Caramelised Apple Tart
vanilla ice cream

Local Cheeseboard (+£3)
crackers & homemade chutney

Whenever you see these symbols, it means the meat comes straight from our very own Pasture for Life certified farm, just a mile down the road.



If you have an allergy or any dietary requirements please speak with a member of the team who will be happy to assist.

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