



# JOIN US THIS CHRISTMAS

From intimate family gatherings to festive fun with friends, we've got you covered!

### How To Book

Bookings can be made via our website, phone and email, or just pop in and have a chat with the team.

northeyarms.co.uk/christmas
01225 742333
northeyarms@butcombepubs.com
The Northey Arms, Bath Road, Box, SN13 8AE

### **Important Info**

- Festive Menu and Sharing Board Menu available
   November 6th 2023 January 7th 2024, excluding
   December 25th, 26th, 31st and January 1st.
- We require a  $\pm 10/pp$  deposit to confirm Festive Menu and Sharing Board Menu bookings, and a  $\pm 25/pp$  deposit for Christmas Day bookings.
  - Pre-orders are required for all bookings, and these can also be made for drinks.
- Other promotions (including Butcombe Wednesday discount) do not apply to the Festive Menu or Sharing Board Menus.
- View full Terms & Conditions on our website: butcombe.com/christmas







## **Christmas Day**

### **Starters**

### **Duck liver mousse**

Spiced plum chutney, pickled carrots, brioche

Severn & Wye smoked salmon and prawn salad Avocado, piquillo peppers, preserved lemon mayonnaise

Caramelised cauliflower and Old Winchester soup Butcombe ale, Marmite and Cheddar cheese straws (v)

Jerusalem artichoke and caramelised onion tart Soused pear, truffle vinaigrette (ve)

### Mains

 $All \ served \ with \ roast \ potatoes, winter \ greens, \\ maple-roast \ root \ vegetables, \ and \ jugs \ of \ gravy \ for \ the \ table$ 

Kelly Bronze turkey breast, pork and chestnut stuffing
Pigs in blankets, mulled wine cranberry sauce

Stokes Marsh Farm aged beef sirloin
Yorkshire pudding, parsley and shallot crumbed carrot, horseradish sauce

Whole baked Cornish plaice
St Austell Bay mussels, Cafe de Paris butter, pickled fennel, samphire

Heritage squash, beetroot and chickpea Wellington
Celeriac puree, spiced plum ketchup, wild mushroom gravy (v)(veo)

### **Puddings**

Butcombe ale Christmas pudding
Thick pouring brandy cream, redcurrants (v)

Valrhona chocolate mousse
Caramelised pear, hazelnut, honeycomb (v)

Caramel roasted pineapple

 $Co conut\ sorbet,\ passion fruit,\ lime,\ pistachio\ praline\ (ve)$ 

British cheese
A selection of local cheeses, quince jelly, crackers, chutney

(Can't decide? Cheese available as an additional course for just  $\pounds 5/pp$ )

### To Finish

Tea and filter coffee, handmade chocolate truffles

£84.95

### **Festive Menu**

### Starters

Jerusalem artichoke, leek and Lincolnshire Poacher soup
Crème fraîche, sourdough, burnt shallot butter (v)

Crown Prince squash carpaccio

Smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)

Smoked ham hock and parsley terrine

Spiced pear chutney, pickled quail's egg, sourdough toast

Whipped Severn & Wye smoked mackerel

Beetroot tartare, capers, dill, rye toast

#### **Mains**

Kelly Bronze turkey ballotine

Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce

Slow-cooked blade of Hereford x Angus beef

Bourguignon sauce, glazed carrot, smoked parsnip mash

Coley fillet in a masala-spiced batter

Curried lentils, coconut sambal, pumpkin pickle

Celeriac and mushroom pasty

Golden beetroots, hassleback potatoes, black kale, mushroom gravy (ve)

### **Puddings**

Spiced sticky date pudding

Gingerbread ice cream, rum butterscotch (v)

Passionfruit and clementine posset

Boozy pomegranate compote, almond wafers (v)

Valrhona chocolate and illy espresso brownie

Sour cherry sorbet, maple granola (v)

Toffee apple, fig and chestnut crumble

Mincemeat ice cream or custard (v) (veo)

### Additions

British cheese, quince jelly and crackers + £12ppHandmade chocolate truffles + £4.5ppViennese mince pies with clotted cream + £4pp

£38.95







## **Festive Sharing Boards**

### Each board serves 4-6 people

### **Butcher's Board £40**

Turkey and sage sausage rolls, mulled wine cranberry sauce, honey-glazed pigs in blankets, Stornoway black pudding Scotch eggs, English mustard mayonnaise

### Fisherman's Board £45

Severn & Wye smoked salmon, whipped smoked mackerel, sourdough, pickled cucumber, little prawn cocktails, devilled whitebait, tartare sauce

### Camembert Board £35

Rosemary-baked Camembert, garlic buttered dipping bread, pigs in blankets, pickles, sticky onion marmalade

### Charcuterie Board £40

Suffolk salami, Cornish pork rillettes, air-dried ham, duck liver mousse, spiced plum chutney, celeriac remoulade, house pickles, toasted sourdough

### Plant-based Board £35

Symplicity sausage rolls, smoked chilli jam, roasted squash hummus, dukkah, grilled sourdough, chicory and gem salad, beetroot falafel, tahini yoghurt, root vegetable crisps (ve)

For a group of 20 we recommend ordering 4 boards to enjoy a good selection.

Ask the team if you'd like more info!

Allergen Info - (v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request.

Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

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### **Festive Drinks**





We have a fantastic choice of seasonal drinks, award-winning
Butcombe beer and festive cocktails to enjoy with your Christmas meal!

You can pre-order bottles of still or sparkling wine when making your booking from the list below...

### **Sparkling**

Vaporetto Prosecco NV - Veneto, Italy // 31 blossom, apple and hints of apricot and citrus

Palmer & Co Brut Reserve NV - Champagne, France (ve) // 65 combining exceptional fruitiness and delicate notes

### White

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia - Campania, Italy (ve) // 28.5 crisp, fruity and floral

Johnson Estate Sauvignon Blanc - Marlborough, New Zealand // 33 passionfruit and grapefruit

#### Rosé

Conto Vecchio Pinot Grigio Blush, Pavia - Veneto, Italy (ve) // 26.5 light with red fruit flavours

### Red

The Paddock Shiraz - Murray Darling, Australia (ve) // 26.5 red berries and peppery spice

Tilia Malbec - Mendoza, Argentina (ve) // 31.5 plum, blackberry and dark chocolate

ve: vegan o: organic
(All prices by the bottle)

### Book now or make an enquiry:

 $northey arms. co.uk/christmas \ |\ 01225\ 742333\ |\ northey arms@butcombe pubs.com$  The Northey Arms, Bath Road, Box, SN13 8AE

# **FANCY A FESTIVE BREAK?**

Let us look after you this Christmas.

We have 13 beautiful bedrooms perfect for a seasonal escape.

Head to our website to explore rooms and offers, and book direct for the best rates: northeyarms.co.uk











