



THE METHUEN ARMS

Wiltshire

• FESTIVE MENU •

£35.95 / 3 courses



Starters

Roast squash and sage soup – toasted pumpkin seeds and feta (v)

Mackerel stuffed with red pepper paste - roast squash, Israeli couscous and pomegranate

Duck terrine – Medjool date and thyme, garden leaves

Beetroot hummus – roast garden vegetables, chilli and garlic, Dukkha, halloumi (v)

Mains

Turkey Wellington – goose fat roasties, creamed Brussels sprouts and pancetta, bread sauce, gravy, pigs in blankets, carrot and swede

Baked cod fillet with sage – cranberries and chestnuts, roast roots, orange and thyme dressing

Lentil, nut and vegetable bake – cep and onion gravy (v)

Daube of beef – garlic and thyme mash, kale, pickled red onion and roast beetroot

Puddings

Christmas pudding – brandy caramel and clotted cream

Warm chocolate brownie – almond and sea salt ice cream, chocolate and caramel mousse

Vanilla panna cotta – baked fig and Methuen honey, pistachio

Dorset Blue Vinny – toasted walnuts, glazed mulled pear and rye crackers



Coffee & mince pie



Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask us about gluten friendly dishes

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.