



## THE CAXTON ARMS

BRIGHTON

### CHRISTMAS MENU 2019

29<sup>TH</sup> NOVEMBER UNTIL 20<sup>TH</sup> DECEMBER 2019.

#### STARTERS

##### PISTACHIO & MUSTARD HAM HOCK TERRINE.

Served with warm brioche bread, salad leaves and an apple cider dressing.

##### GRILLED GOATS CHEESE.

Served with caramelised apple and pecan nuts, toast, pea shoots and a cranberry dressing.

##### VEGAN ASIAN WRAP.

Rice paper wrapped stuffed with glass noodles, bean sprouts, kale, carrot, ginger and pomegranate. With a ginger, lime and sweet chilli dipping sauce.

#### MAINS

##### HONEY GLAZED TURKEY BREAST.

Served with roasties, pigs in blankets, chantenay carrots, parsnips, Brussels sprouts, sugar snap peas and a cranberry gravy.

##### ROAST BEEF WELLINGTON.

Served with roast onion & sage mashed potatoes, chantenay carrots, parsnips, Brussels sprouts and gravy.

##### VEGAN LENTIL & CRANBERRY BAKE.

Served with roasties, chantenay carrots, parsnips, leeks and vegan gravy.

#### DESSERTS

##### CHRISTMAS PUDDING.

Served with fruits of the forest compote and brandy cream.

##### MULLED FRUITS CRÈME BRULEE.

Crème brulee filled with mulled apricot, saltanas, fig and date.

##### CAXTON CHEESE BOARD.

Brighton Blue, Mild Cheddar and Brie, served with crackers, grapes, walnuts and an apple chutney.

##### VEGAN SORBET SELECTION.

Chose from our selection of refreshing vegan sorbets.

**2 COURSES. £21**

**3 COURSES. £26**

MAXIMUM GROUP BOOKING SIZE IS 30 PEOPLE.

MONDAY TO THURSDAY: 4PM TIL 9PM

FRIDAY AND SATURDAY: MIDDAY TIL 9PM

FOR MORE INFORMATION 01273 387346 / [INFO@CAXTONARMS.CO.UK](mailto:INFO@CAXTONARMS.CO.UK)





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## DIETARY REQUIREMENT NOTES

Please leave any notes for the chef for specific peoples dietary needs and options.