



03 - 24 December from 5pm

Festive Specials

Starters

Turkey and Chestnut Terrine

With cranberry chutney and rye crackers

Pan Seared King Scallops

On a green pea puree, topped with pancetta crumb
and pea shoots

Courgette Hash Brown (VE)

With a sticky sriracha sauce

Main Courses

Traditional Roast Turkey

Served with all the trimmings

Pan Fried Halibut

With a samphire and clam butter on saffron infused basmati rice

Butternut Squash and Sage Ravioli (VE)

With a vegan sage butter and toasted pine nuts

Desserts

Blood Orange Posset

Served with rosemary shortbread

Luxury Christmas Pudding

with brandy sauce

Cherry Bakewell Sundae (VE)

2 Courses | £29

3 Courses | £35



THE CRASTER ARMS