

ARBOR

RESTAURANT

Christmas Day Lunch

To Begin

*Roast Celeriac and Truffle Soup, Dorset Blue Vinny Arancini,
Black Garlic Emulsion*

V (Celery, Sulphites, Egg, Gluten, Mustard)

Starter

*Pan Fried Hand Dived Scallop, Confit Chicken Winglet,
Roast Chicken Butter Sauce, Stornoway Black Pudding*

(Gluten, Milk, Mollusc)

Alternative

*Spiced Parsnip and Onion Bhaji, Butternut Squash Puree,
Toasted Coconut*

Ve

Main

*Roast Breast of Norfolk Bronze Turkey, Slow Cooked Thigh,
Pigs in Blankets and Sage and Onion Sausage meat, Turkey Gravy*

(Gluten, Sulphites)

Alternative

*Miso, Aubergine and Walnut Roast served with
Maple Glazed Chestnuts and Roast Onion Jus*

Ve (Walnuts, Soya, Gluten)

***All served with Roast Potatoes, Glazed Carrots and Parsnips,
Creamed Sprouts and Cranberry Sauce***

(Sulphites, Milk)

Dessert

Warm Black Cherry Bakewell, Clotted Cream Ice Cream and Cherry and Kirsch Jam

V (Almonds, Egg, Milk, Gluten, Sulphites)

To Finish

Isle of Wight Blue, Coastal Cheddar, Warm Cheese Scone and Onion Chutney

V (Milk, Egg, Gluten, Sulphites)