

# ARBOR

RESTAURANT

## ***Six-Course Christmas Day Lunch***

*Celebrate Christmas Day with a complimentary glass of Prosecco, followed by a beautifully crafted six-course menu designed to showcase the season's finest flavours.*

### **For The Table**

***Warm Breadbasket, Sage and Onion Butter,  
and Tarragon Pesto, Mini Camembert to Share***

*Milk, Gluten, Egg*

### **To Start**

***Crispy Pork Belly Rillettes, Celeriac Slaw, Sour Apple Puree***

*Celery, Gluten, Egg*

### **To Follow**

***Smoked Salmon and Prawn 'Cannelloni',  
Horseradish Mayonnaise, Pickled Cucumber***

*Fish, Crustacean, Milk, Gluten, Sulphites*

### **For Main**

***Roast Breast of Turkey and Slow Cooked Thigh, Cranberry Stuffing,  
Pig in Blanket, Caramelised Sprouts and Confit Carrot,  
Served with Roast Potatoes, Cranberry Sauce & Turkey Gravy***

*Celery, Milk, Gluten, Sulphites*

### **For Dessert**

***Christmas Pudding Iced Parfait, Spiced Plum Jam (V)***

*Milk, Gluten, Egg, Sulphites*

### **To Finish**

***Coffee or Tea with Truffles (V)***

*Milk, Egg, Soya*

We practice fair tipping which means our team receives 100% of your gratuity (after the taxman's cut). A 12.5% discretionary gratuity will be added to your bill. Before you order your meal, please ask our team if you have any questions about the menu, **allergies** or dietary requirements.

We welcome any feedback, so please tell us what you think.