



THE JOINERS ARMS
FESTIVE MENU
2024

2 courses £30
3 courses £34.95

STARTERS

Roasted Butternut Soup
crispy leeks, aged olive oil (vg, gf available)

Scottish Smoked Salmon
pickled fennel, beetroot & cucumber salad, sumac crème fraiche (gf available)

Chicken & Smoked Ham Hock Terrine
spiced fruit chutney, toasted brioche, leaf salad (gf available)

Crispy Brie Bites
roast garlic mayo, red pearls, tendril pea shoots & aged balsamic glaze (v)

MAINS

Herb Roasted Norfolk Turkey
pork & apricot stuffing, garlic & thyme roast potatoes,
chestnut shredded sprouts, glazed parsnips & carrots, braised red cabbage,
pigs in blanket & gravy (gf available)

Pan Fried Sea Bass
lemon & caper butter sauce, herb crushed potatoes, torched vine tomatoes,
tender stem & tendril pea shoots (gf)

Slow Cooked Sirloin of Beef
horseradish mash, garlic French beans, crispy black kale
& red wine jus (gf)

Vegan Wellington
roast butternut squash, chickpea, sweet potato, walnuts & smokey red
pepper, tomato & thyme sauce (vg)

DESSERTS

White Chocolate & Raspberry Cheesecake
raspberry sauce & crushed pistachio (v)

Classic Christmas Pudding
brandy sauce, fresh berries & amaretti biscotti (v)

Warm Chocolate Fondant
black cherry compote & clotted ice cream (v)

Selection of British & Continental Cheese
fruit chutney, crackers & grapes (v, gf available)