

THE PATTENMAKERS ARMS

DECEMBER MENU

SET MENU 2 COURSE £26.50 3 COURSE £29.95

STARTERS

All served with fresh warm bread and butter

Prawn and Crayfish Cocktail
With Marie Rose sauce and brown bread

Seasonal Soup of the Day **V**
With warm bread

Smooth Chicken Liver Pâté
With red Onion chutney and sourdough slices

Arancini Stuffed with Mozzarella and Pesto **V**
On a pool of tomato sauce

MAINS

All main courses are accompanied with seasonal vegetables and roast potatoes

Norfolk Bronze Turkey
Served with Sage and apricot stuffing and pigs in blankets

Blade of Derbyshire Beef
Served on horseradish mash with a Yorkshire pudding

Herb Crusted Cod Fillet
Served with crushed potatoes, leeks and a herb cream sauce

8oz Sirloin Steak
Served with homemade chips, peas and grilled tomato - £5 supplement

Sweet Potato and Chickpea Pie **V**
On a pillow of mashed potato and our savoury gravy

DESSERTS

Classic Christmas Pudding *Served with brandy sauce*

Tiramisu

Baileys Crème Brulée

Homemade Oreo cheesecake

Trio of Cheeses served *with Homemade chutney, crackers, celery batons and grapes*

TO FINISH

Complimentary Mince Pies

SIDES

Homemade chunky chips £4.50
French Fries £4.00
Garlic Bread £4.95

Side Salad £4.00
Seasonal Vegetables £4.50
Pigs in Blankets (10) £5.00

We have looked in detail at our kitchen procedures, we have taken steps to control the unintended presence of allergenic ingredients in our food, we cannot fully guarantee this. All dishes may contain traces of the following allergens that are present on-site celery, gluten, crustaceans, eggs, fish, milk, lupin, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphites.

Please inform your server of any allergies you may have.