



COORE ARMS

PUB & DINING



2 Course £23.00 or 3 Course £27.00

Starter

Chefs lightly spiced squash, lentil and coconut soup

Italian pork meatballs in a rich tomato sauce
topped with melted mozzarella

Smoked Salmon roulade with
celeriac remoulade

Sweetfire beetroot, vegan soft cheese
and herb terrine

Main Course

Traditional roast turkey with apricot and chestnut stuffing

Beef Cheek, braised in a rich port and redcurrant jus

Baked cod loin with a tarragon and cream sauce

Wild mushroom & celeriac pithivier

*All main meals served with all the festive trimmings,
herb roast potatoes and a selection of seasonal vegetables*

Dessert

Traditional Christmas pudding with brandy sauce

Baileys & malteser cheesecake and ice cream

Festive plum & cinnamon sponge with custard

Cheeseboard, biscuits, fruit and relish (£3.50 supplement)

Tea or Coffee and a mini mince pie

**TO ENQUIRE ABOUT AVAILABILITY AND A BOOKING FORM
CALL – 01609 748215 or EMAIL – thecoorearms@gmail.com**

