

THE 
STIRLING
ARMS

CHRISTMAS MENU

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32 for 2 courses

37 for 3 courses

STARTERS

Christmas Spiced Gin Cured Salmon

With a lobster and prawn croquette, bloody
Mary cocktail sauce, frisée salad
& fresh cucumber

Beef Shin Bourguignon Raviolo

With red wine jus, horseradish
foam & pickled Shimeji
mushroom

Calabrese and Roast

Celeriac Soup

Garlic & chive croute & truffle oil (vgno)

Caramelised Shallot and Goats

Cheese Tart Tatin

With apple balsamic & fennel salad (v)

MAIN

Ballotine of Turkey Breast

With cranberry sausage meat and smoked bacon served with all the Christmas trimmings

Wild Mushroom Strudel

With a wild mushroom, chestnut, spinach & blue cheese filling served
with all the Christmas trimmings (v)(vgno)

The Christmas trimmings - Garlic & thyme roasted potatoes, root vegetable purée, buttered
cavalo nero, sauteed buttered Brussel sprouts & maple roasted carrots & parsnips

Jugged Slow Cooked Lamb Shank

Redcurrant and port jus, boulangere potato, maple roasted root
vegetables and buttered greens (ngci)

Chalk Stream Trout En Croute

Watercress buerre blanc, smoked tomato pomme puree, chargrilled tenderstem broccoli

DESSERTS

Good Times Christmas Pudding

With bay leaf custard (v)(vgno)

Caramelised Pear Frangipane Tart

With eggnog Hove gelato (v)

Wild Morello Cherry & Brownie

With Ameretti Hove
gelato (ngci)(v)

Espresso Martini Cheesecake

With pecan praline & salted caramel
Hove gelato (ngci)(v)

v - Vegetarian vo - Vegetarian Option
vgn - Vegan vgno - Vegan Option
ngci - Non Gluten Containing Ingredients