



THE
CARPENTER'S
ARMS

CHRISTMAS MENU 2018

3 Courses 40

Creedy Duck, Leek & Walnut Terrine, Quince, Toast

Somerset Goats Curd, Roasted Beetroot, Comice Pear & Pumpkin Seeds

Slow Braised Cuttlefish, Pasta Fregola, Crispy Jerusalem Artichokes & Aioli

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Fjord Cod Fillet, Celeriac, Black Olives, Grilled Sprouting Broccoli & Gremolata

Panzotti, Buffalo Ricotta, Verona Pumpkin, Cavolo Nero & Amoretti

Grilled Suffolk Pheasant Breast, Braised Leg, Speck, Cannellini, Chicory & Pomegranate

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Bergamot, Almond & Polenta Cake, Caramelised Clementines, Crème Fraiche

Vin Santo Semi rosso, Chestnuts & Praline

Tanzanian Chocolate & Hazelnut Torte, Espresso Ice Cream

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Supplement 10

Mons Cheese Selection, 4 Cheeses (30g Each)

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Please make us aware of any food allergies & please note that all dishes may contain traces
of nuts

A discretionary 12.5% service charge will be added to your final bill