

# Festive Feast MENU

## STARTERS

Smooth duck & cointreau pâté  
served on toasted ciabatta with fig,  
tomato and caramelised onion jam

Whipped smoked salmon  
bruschetta  
with pickled cucumber (gfo)

Miso & roasted butternut  
squash soup  
with croutons and crispy kale (gfo/veo)

Homemade deep-fried brie  
wedge  
with cranberry and hot honey sauce

## MAINS

Roasted **turkey** breast  
or Slow-roasted topside **beef**  
with pork and apricot stuffing, roast  
potatoes, pig in blanket and seasonal  
vegetables (gfo)

Maple-roasted squash  
cassoulet  
served with seasonal greens, toasted  
pecans and a rich red wine sauce (v, gfo,  
veo)

Festive burger  
a 4oz beef burger topped with pulled  
turkey, melted brie and cranberry & hot  
honey mayo. Served in a brioche bun  
with a pig in blanket, fries and gravy  
(gfo)

Herb-crusted salmon fillet  
served with crushed chorizo potatoes,  
hollandaise sauce and cavolo nero

## DESSERTS

Sticky figgy pudding  
with spiced rum butterscotch and vanilla  
ice cream

Christmas pudding ice cream  
sundae  
with salted caramel sauce

Chocolate orange mousse  
with white chocolate soil and honey  
comb crumb (gfo)

Festive pavlova  
with spiced winter berries and chantilly  
cream

2 Courses - £28.95

3 Courses - £36.95

Available Monday-Saturday 12-3pm, 5-9pm

# Lighter Lunch

## MENU

### STARTERS

Smooth duck & cointreau pâté  
served on toasted ciabatta with fig,  
tomato and caramelised onion jam

Miso & roasted butternut  
squash soup  
with croutons and crispy kale (gfo/veo)

Garlic & stilton mushrooms  
with toasted ciabatta slices

### MAINS

Roasted **turkey breast**  
or **Slow-roasted topside beef**  
with pork and apricot stuffing, roast  
potatoes, pig in blanket and seasonal  
vegetables (gfo)

Festive burger  
a 4oz beef burger topped with pulled  
turkey, melted brie and cranberry & hot  
honey mayo. Served in a brioche bun  
with a pig in blanket, fries and gravy  
(gfo)

Maple-roasted squash  
cassoulet  
served with seasonal greens, toasted  
pecans and a rich red wine sauce (v, gfo,  
veo)

### DESSERTS

Sticky figgy pudding  
with spiced rum butterscotch and vanilla  
ice cream

Christmas pudding ice cream  
sundae  
with salted caramel sauce

Eton mess  
chunks of crunchy meringue layered  
with spiced winter berries and chantilly  
cream

2 Courses - £17.95

3 Courses - £22.95

Available Monday-Thursday 12-3pm

# Festive Treats

AT THE CODRINGTON ARMS



## GRAZE BOARDS

£15.95/pp

Pork and caramelised onion sausage rolls

Maple-glazed pigs in blankets

Whipped smoked salmon bruschetta

Baked camembert topped with hot honey

cranberry

Crusty bread

(minimum 8 people per order)



## AFTERNOON TEA

£23.95/pp

Choice of tea, coffee, mulled wine or hot  
chocolate

Pork and caramelised onion sausage  
rolls

Turkey and cranberry brioche sliders

Fruit scones with jam and clotted cream

Chocolate reindeer cupcakes

Lemon possets

Blondie bites

Mini mince pies



Available Monday-Thursday 12-3pm 5-9pm

Friday-Saturday 12-8pm

# Festive Season

## TERMS & CONDITIONS

The below Terms and Conditions will apply to your booking.

To confirm a booking, we require a minimum deposit of £5/pp. The secures the booking and is redeemable against your bill on the day of your event. Deposits can be paid by BACS or card via a secure online payment link, or in person at the venue.

Any bookings which have not been confirmed after 14 days will be released without further notice. For table bookings of 8 and above, full payment of your meal is payable before the booking date, or on the day if agreed with the venue prior to the booking.

## PAYMENT

We regret that multi-payment on the day of your booking is not acceptable for one party booking. We can only accept one method of payment per party group, and this is the responsibility of the party organiser to collect all monies owed. We regret that should your party size decrease in numbers, payments (including deposits) are non-refundable and non-transferable.

## CANCELLATIONS

Sometimes things don't always go to plan, and we understand this. However, if you do need to cancel with us, we would appreciate it if you let us know as soon as possible. If you have paid a desposit, unfortunately we are unable to offer a refund or transfer any desposit payments - we will claim this money if the cancellation is made less than one week prior to your booking. Full payment will be required for any no-shows on the day of your booking.

## PRE-ORDERS & MENU CHOICES

As Christmas is a very busy time, we require a full pre-order for all food bookings at least 7 days prior to your booking (with names). Please let us know of any dietary requirements or allergies when you submit your food order so we can plan accordingly. If you need informatioon on allergens, please ask and we will be happy to send this to you. Please note that we do our best to ensure dishes are exactly as described on the menu, but we may need to make changes if there are issues with suppliers and deliveries that are out of our hands.

*Thank you.  
We look forward to  
seeing you soon!*

