

*Eat  
Drink  
Be Merry!*



THE FIVE ARROWS



# THE FIVE ARROWS

## CHRISTMAS DAY MENU

FIVE COURSE LUNCH - £120 INCLUSIVE OF BUCKS FIZZ RECEPTION

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### APPETISER

Roasted Ramiro pepper, sweet potato and smoked paprika soup, parmesan crackling (V)

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### STARTERS

Pan seared scallops, Jerusalem artichokes and winter truffle puree, truffled leeks, roasted hazelnuts (N)

Miso and honey glazed smoked cheddar souffle, watercress, poached apple

Gin cured and oak smoked Venison loin carpaccio, vanilla poached Apricots, iced lettuce, cocoa nibs (VE)

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### MAIN COURSE

Roasted turkey, traditional accompaniments, light sherry gravy

Beef fillet tournedos Rossini, glazed carrots, pot roasted beetroots with Dauphinoise potatoes, madeira sauce

Spiral celeriac, parsnip and camembert tartlet, truffle maple sauce, nutmeg creamed leeks, parsnip crisps (VE)

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### PUDDINGS

Traditional Christmas pudding, brandy butter, vanilla custard

Banana and praline Crèmeux Paris Brest, salted caramel popcorn

Warm spiced chocolate and orange mousse, pistachio biscotti (N)



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### FOR THE TABLE

British cheeseboard to share per table

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### TO END

Homemade Fudge £4.00

Vanilla & white chocolate, rum & raisin, griottine cherry & dark chocolate

A selection of hot drinks are also available.  
Please ask your server for full options.

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We will add a discretionary 12.5% service charge to your bill, please let us know if you'd prefer us to remove it.

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### DIETARY KEY

(V) Vegetarian, (VE) Vegan, (VA) Vegetarian adaptable,

(VEA) Vegan adaptable, (DF) Dairy free, (DFA) Dairy free adaptable

(GF) Gluten free, (GFA) Gluten free adaptable, (N) Contains nuts

Please speak to a waiter to discuss further or to see a comprehensive ingredients listing with details of major allergens.