Butchers Arms





Crosby Ravensworth

CA10 3JP

01931 715722

Any staff gratuities are totally at your discretion and are therefore not included in your Bill.

All Major Debit cards are welcome. Please note that so as to keep our prices competitive a charge of 2% will be added to your bill for payment with a credit card



The Butchers Arms



Christmas Group Menu December 2012

£22

Starters

Smoked Salmon Terrine with a lemon and dill dressing

A smoked salmon mousse wrapped in smoked salmon served with toast, salad and dressing

Sauté mushrooms in a garlic cream sauce with homemade garlic focaccia

The best thing to do with button mushrooms.

Alsatian style Cheese and Onion tart

A classic rich cheese and onion tart served with mixed leaf salad

Seared Pigeon Breast with black pudding and beetroot salad

The gamey flavour of the pigeon is complimented very well with the earthiness of the beetroot and the rugged texture of Nicks famous black pudding.

Soup of the day

Our own soup served with bread and butter

Roasted Cumbrian Turkey with all the traditional accompaniments and trimmings

It is Christmas after all

Slow cooked Belly of Pork stuffed with apples and sage with a cider sauce.

Served on savoy cabbage.

Stuffed belly of pork cooked overnight in cider

Breast of Chicken stuffed with asparagus mousse wrapped in bacon and served with a champignon sauce

Chicken, mushrooms, asparagus cream and bacon, great

Roast Fillet of Hake served with crispy pancetta, pea ragout, and a red wine jus.

Seafood at its simple best.

Pancakes stuffed with spinach, ricotta and roasted peppers.

In Italy they call these Crispelle served with a duo of sauces tomato and cheese.

Sweets

The Butchers Arms Home Made
Christmas pudding Served with Brandy
Sauce

Made to Keith's Grandma Sutton's age old recipe

Lemon and Lime Tart

The ultimate tart au citron

Tiramisu

This classic Italian pick me up made to our own recipe, beware it contains alcohol

Chocolate and crème de menthe Delice

A light chocolate and mint Bavarian cream on a rich chocolate sponge base topped with chocolate mint chips and ice cream