Portland Arms

Festive Menu

Openers

(V) Spiced carrot soup topped with carrot crisps served with toasted bread and butter

Smoked salmon with capers, radish, rocket, honey and mustard dressing served with a generous helping of fresh farmhouse bread

Sautéed chicken livers in sherry en-croute, with a cumin yogurt, pancetta, red onion and a winter berry dressed salad

Highlights

Roast turkey with honey roasted parsnips and carrots, roast potatoes, buttered green beans, brussel sprouts and broccoli, 'pigs in blankets' and finished in a rich jus

Roast beef with Yorkshire pudding, honey roasted parsnips and carrots, buttered green beans, roast potatoes, brussel sprouts and broccoli with 'pigs in blankets' and finished in a rich red wine jus

Pan roasted fillet of sea trout with a mint and basil pesto, crayfish tail butter, green vegetables and roast potatoes

(V) Roasted butternut squash, red pepper and goats' cheese filo tart on a bed of rocket salad and finished with a delicious white wine a cream sauce

Close of Play

Traditional Christmas pudding with a brandy sauce and home-made custard

Apple, sultana and cinnamon crumble with home-made custard

Chocolate fudge cake with pouring cream and winter berries

Selection of cheeses with home-made piccalilli and chutney, celery and crackers

And finally

Coffee and mince pies

£25.00 for 3 courses, £19.95 for 2 courses (crackers included)

A 10% Gratuity will be added for parties of 6 and over

Some dishes may contain nuts or shellfish. We will not accept liability for adverse reactions to food consumed. Guests with food allergies are encouraged to advise a member of staff prior to ordering if they have any concerns.

Portland Arms, Portland Street, St Albans AL3 4RA portlandarms@gmail.com 01727 851463