

THE ERSKINE ARMS

Christmas Specials

2 COURSES £32.95 | 3 COURSES £38.95

Available from Friday 27th of November to Thursday 24th of December

For parties of 8 or more

STARTERS

Roasted sweet potato & cinnamon soup with maple croutons
and homemade focaccia bread (vg)(gfo)

King prawn cocktail with Welsh vodka bloody Mary sauce, smoked paprika
and toasted sourdough bread (gfo)

Mini braised beef & stilton pie, pomme purée, parsnip crisp and smoked bacon & port jus
Deep fried breaded brie, dressed rocket and fig chutney (v)

Crispy duck leg spring rolls, toasted sesame seeds, spring onion and celery ribbons
with hoisin dipping sauce

Pan fried seabass fillet, crispy dill rosti potato, horseradish purée, pickled beetroot
topped with samphire (gf)

MAINS

Roasted turkey breast, goose fat roast potatoes, sage & apricot stuffing, creamy mash potatoes,
pigs in blankets, honey roast carrots and parsnips with herb buttered
Brussels sprouts and rich turkey gravy

Pan seared cod fillet, coriander & spring onion crushed potatoes, Goan curry sauce,
onion bhaji and pickled chillies

Butternut squash, wild mushroom, spinach & chestnut Wellington, garlic baby potatoes,
pan fried winter greens with port and juniper berry gravy (vg)

Slow braised beef brisket, parmesan & rosemary mash potato, burnt onion purée, charred
tenderstem broccoli, roasted Roscoff shallot with wild mushroom & brandy cream sauce (gf)

Crispy pork belly porchetta with apricot stuffing, chorizo & butterbean cassoulet
topped with deep fried kale

DESSERTS

Homemade Christmas pudding with brandy sauce and candied cranberries

Treacle tart, honeycomb ice cream, maple syrup and pickled blackberries

Dark chocolate brownie, Baileys cream, Kirsh infused cherries and a hazelnut & chocolate crumb

Apple & cinnamon crumble with vegan vanilla ice cream (vg)(gf)

Pear & blackberry Bakewell tart, homemade whisky custard and blackberry gel

(vg) – vegan (gfo) – gluten free option (gf) - gluten free (v) - vegetarian

If you have any dietary requirements please speak to a member of the team in advance.