



The Coopers Arms Christmas Menu

Our Carvery~ *why we're different from the rest...*

All of our Meat & Fresh Vegetables are locally sourced where possible to bring you the best of our county's produce.

Along with... your choice of Seasonal Winter Vegetables, Yorkies Aunt Bessie would die for, Roasties in Dripping, Sage & Onion Stuffing, Pigs in Blankets, Rich Roast Gravy and the usual accompaniments.

Rump of Beef £11.5 - *Matured for a minimum of 21 days using a dry aging process to give you maximum taste & texture. Our beef is cooked to a core temperature of 42°C thus giving you perfectly pink beef every time.*

Loin of Pork £11 - *The skin we massage with salt to give you the best crackling possible, slowly cooked at 60°C to bring the meat up to temperature then increasing to 180°C to finish, leaving a beautifully succulent meat.*

Breast of Turkey £11 - *Roasted on a bed of Onions, Massaged with butter & oil, then well-seasoned with salt and pepper and Thyme Sprigs*

Honey Mustard Glazed Ham £11 - *Our ham is slow cooked for 8 hours using a roasting process which ensures the meat retains all its natural juices giving you the most succulent texture & flavour*

Coopers Christmas Choice £13.5 - *Still can't decide what to have? Why not have a selection of all the above.*

Redcurrant & Rosemary Lamb Shank £13.5 - *We slowly braise the lamb at a medium to low temperature for a minimum of 3 hours to give you that "fall off the bone" tenderness.*



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Starters

Parsnip & White Onion Soup £5
Homemade mini loaf + Parsnip Crisps

Classic Prawn Cocktail £7
Iceberg Lettuce + Marie Rose

Bacon & Brie Tartlet £6
Cranberry + Beetroot Puree

Smoked Salmon & Prawn Roulade £8
Citrus Crème Fraiche Dressing

Goats Cheesecake £5.5
Mediterranean Salsa + Parmesan Crisp

Ham Hock & Apricot Terrine £6.5
Ciabatta + Red Onion & Plum Chutney

Potted Pork Pate £7
Sage & Onion Stuffing + Apple Puree

Pear, Stilton & Walnut Salad £6
Pomegranate + Sesame Oil

Steaks

All served with Chef's Mushroom & Tomato Gateau, Fresh Watercress, Hand Cut Chips and either a Black Peppercorn or Stilton Cream Sauce

8oz Rump Heart £17 **10oz Rolled Rib-eye** £21 **8oz Centre Cut Fillet** £26

A la Carte

Steak, Ale & Mushroom Pie £13
Vintage Blend Ale + Chestnut Mushrooms + Hand Cut Chips + Market Vegetables

8oz Rump of Lamb £16
Roasted Winter Root Vegetables + Buttered Kale + Blackberry & Port Jus

Local Game Suet Pudding £13
Creamed Leek Mash + Honey Glazed Carrots + Rosemary & Red Wine Jus

Wild Mushroom Risotto £11.5 **V**
Buttered Asparagus + Parmesan Shavings + Truffle Oil

Baked Goats Cheese £11 **V**
Roasted Winter Root Vegetables + Asparagus + Blackberry & Port Jus

Pancetta wrapped Cod Fillet £14
Creamed Spinach + Sweet Potato Fondant + Lemon & Caper Butter

Seared Seabass Fillets £15
Braised Fennel + Butternut squash + Parmentier Potatoes + Dill Cream

Breast & Confit Leg of Pheasant £14
Garlic Pomme Puree + Fine Beans + Glazed Carrots + Braised Red Onion + Burgundy Redcurrant Jus

Barbary Duck Breast £15
Brûlée'd figs + Roasted Beetroot + Parsley Mash + Port & Orange Reduction

4 Cheese Tagliatelle £11 **V**
Roasted Banana Shallots + Chargrilled Sweet Peppers + Garlic Bread