



BEDINGFELD ARMS  
SINCE 1783

## Christmas Eve & New Year's Eve Menu

### STARTERS

Pan Fried Scallops, Cauliflower Puree and Black Pudding

Ham Hock & Foie Gras Terrine, Brioche and Red Onion Marmalade

Trio of Salmon; Gravavlax, Smoked & Tartare with Celeriac Remoulade

Butternut Squash Tartlet, with Crottin De Chavignol and Pomegranate

### MAINS

Foulden Latimer Estate 6oz Fillet of Beef, with Slow Roasted Rib Meat, Dauphnoise Potato, Béarnaise Sauce

Brill Fillet with Gremolata Crust, Saffron Fondant Potato and Shrimp Beurre Blanc

Pan Fried Loin of Venison, Parmesan Gnocchi and Girolle Mushrooms

Roast Chicken Supreme, Crispy Pork Belly and Stir Fried Baby Vegetables

Mushroom & Artichoke Wellington, Mozzarella, Mashed Potato and Tomato Jus

All served with Seasonal Vegetables

### DESSERTS

Homemade Christmas Pudding served with Brandy Sauce

Limoncello Posset with Cantuccini Biscuits

Chocolate Nemesis with Crème Fraiche (Taken from River Café, London)

Pear & Cardamom Crumble with Vanilla Custard

Trio of Ice Creams

Port Infused Stilton, Quince Jelly, Honeyed Walnuts, Grapes in Virgin Oil & Rock Salt (£8.95)

SET MENU 2 COURSES £34.95, SET MENU 3 COURSES £39.95

PRE ORDERING REQUIRED

BEDINGFELD ARMS, OXBOROUGH, KING'S LYNN, PE33 9PS T. 01366 328 300  
FOR ALL CHRISTMAS BOOKINGS WE ALSO REQUIRE A NON REFUDABLE DEPOSIT OF £10 PER PERSON AT THE TIME OF BOOKING.