

# The Coopers Arms

## CHRISTMAS MENU

### Starters

**Wild Mushroom Soup** £5 *V*

*Blue Cheese Crouton  
+ Black Truffle Oil*

**Loch Duart Salmon Tartare** £7.5

*Salmon Tartare + Wasabi Crème Fraiche  
+ Onion & Sesame Tuile*

**Black Pudding Scotch Egg** £6.5

*Scotch Egg + Sweet Tomato Chutney*

**Breads, Oils & Dips** £5 *V*

*Warm Breads + Infused Oils & Butters  
+ Sundried Tomato Salsa + Olive Tapenade*

**Smoked Haddock Soufflé** £7

*Twice Baked Smoked Haddock Soufflé  
+ White Onion & Spinach Sauce*

**Venison & Juniper Terrine** £6.5

*Juniper infused Venison Terrine + Pistachios  
+ Plum & Red Wine Puree + Crostini*

**Duck Liver & Cognac Pate** £6.5

*Homemade Pate + Melba Toast  
+ Cranberry & Orange Chutney*

**Beetroot & Goats Cheese Crumble** £6 *V*

*Crumble of Beetroot & Goats Cheese  
+ Crushed Hazelnut topping + Chicory Salad*

**Steaks** – *Field Mushroom + Vine Tomatoes + Watercress + Hand Cut Chips  
+ Black Peppercorn or Stilton Cream Sauce*

8oz Rump Heart £18

8oz Centre Cut Fillet £26

### A la Carte *(Please allow 25-35 minutes)*

**Beef, Stout & Caramelised Onion Pie** £14

*Hand Cut Chips + Market Vegetables  
Vintage Cheddar Crust - £1. Surcharge*

**Seared Fillet of Hake** £15

*Crab Croquette + Red Cabbage Puree  
+ Buttered Asparagus + Broccoli Florettes*

**Venison & Blueberry Suet Pud** £14

*Glazed Parsnips & Heritage Carrots  
+ Shredded Kale + Rich Red Wine Gravy*

**Camembert Wellington** £11.5 *V*

*Mushroom, Camembert & Chestnut Wellington  
+ Wilted Greens + Redcurrant & Port Reduction*

**Cranberry & Walnut Nut Roast** £11.5 *V*

*Roasted Winter Root Vegetables  
+ Asparagus + Blackberry Jus*

**Gressingham Duck Breast** £16.5 *(Served pink)*

*Seared Duck Breast + Red Onion Pomme Puree  
Cherry Jus + Toasted Almonds*

**Seared Loch Duart Salmon Fillet** £15

*Colcannon Potatoes + Buttered Pancetta  
Cabbage + Lemon & Parsley Cream*

**Duo of Derbyshire Pheasant** £14.5

*Pan Fried Breast + Confit Shredded Leg  
+ Roasted Root Veg + Redcurrant & Port Reduction*

**8oz Rump of Lamb** £17 *(Served pink)*

*Baked Dauphinoise Potatoes + Glazed Carrots  
+ Wilted Spinach + Blackberry & Rosemary Jus*

**Butternut Squash & Sage Risotto** £11.5 *V*

*Creamy Butternut Squash & Sage Risotto  
+ Baby Leek + Crumbled Gorgonzola*

# 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** £125 - *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** £115 - *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° to finish, leaving a beautifully succulent meat.*

**Breast of Turkey** £115 - *Roasted on a bed of Onions, Massaged with butter & oil, then well-seasoned with salt, 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** £14 - *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.*