



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

Melba Toast + Cranberry & Orange Chutney

Beetroot & Goats Cheese Crumble £6 *v*

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

Vegetarian *(Please allow 25-35 minutes)*

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

Butternut Squash & Sage Risotto £11.5 *v*

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

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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.*