



The Coopers Arms

Christmas Menu 2018

Our Festive 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 £12.5 - *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 £11.5 - *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 £11.5 - *Roasted on a bed of Onions, Massaged with butter & oil, then well-seasoned with salt, pepper and Thyme Sprigs*

Honey Mustard Glazed Ham £11.5 - *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 £14 - *Still can't decide what to have? Why not have a selection of all the above.*

Redcurrant & Rosemary Lamb Shank £15 - *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.*