



The Coopers Arms

Christmas Menu 2018

Large Parties Menu

Starters

Spiced Butternut Squash Soup £5 V

*Toasted Sunflower Seeds
+ Crème Fraiche + Homemade Bread*

Loch Duart Smoked Salmon Mousse £7

*Smoked Salmon wrapped Mousse + Watercress
+ Beetroot + Creamed Horseradish*

Confit Duck Leg Croquettes £6.5

Croquettes + Black Cherry & Kirsche Chutney

Breads, Oil, Butter & Dip £5 V

*Warm Breads + Infused Oil + Garlic & Parsley
Butter + Red Onion & Cranberry Dip*

Mushrooms on Toast £6 V

*Creamed Garlic Mushrooms
+ Toasted Brioche + Truffle Oil*

Chicken Liver & Cognac Pate £7

Homemade Pate + Melba toast + Orange Marmalade

Beetroot & Goats Cheese Crumble £6 V

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

Vegetarian (Please allow 25-35 minutes)

Cranberry & Walnut Nut Roast £12 V

*Honey & Thyme Root Vegetables
+ Wilted Kale + Tender-stem Broccoli + Port & Thyme Jus*

Portobello Mushroom Suet Pudding £12.5 V

*Portobello Mushroom layered with Caramelised Red Onion Confit + Market Vegetables
+ Pinot Noir & Thyme Gravy*

Butternut Squash & Sage Risotto £11.5 V

*Creamy Butternut Squash & Sage Risotto
+ Crispy Fried Leeks + Crumbled Feta*