



FEASTING MENU ONE

Festive

48 *per person*

Served family style

Coombeshead Sourdough, Salted Keen's Butter

TO START

Baked Parmesan, Ricotta, Winter Tomatoes, Basil Pesto

Roasted Whisky Pork Ribs, Apple & Kohlrabi Salad

MAIN EVENT

(please choose one option)

Glenarm Shorthorn Beef & Anchovy Pie, Madeira Gravy

or

Roast Norfolk Turkey, Sourdough Bread Sauce, Pigs in Blankets,
Stilton, Prune & Bacon Stuffing, Mulled Wine-Cranberry Sauce *10 supplement*

Individually plated option for vegetarian guests

Salt Baked Celeriac Pithivier, Chestnut Truffle Gravy

Roasted Potatoes | Parsnips, Honey, Mustard | Sprout Tops, Bacon, Chestnuts

SWEET THINGS

Boozy Sticky Toffee Pudding, Clotted Cream

Christmas Pudding & PX Baci

[Click for Calories](#)

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THE BUILDERS ARMS

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.



FEASTING MENU TWO

Festive

68 *per person*

Served family style

Coombeshead Sourdough, Salted Keen's Butter

TO START

Duck Liver Parfait, Blood Orange Chutney, Warm Truffle Milk Buns

Burrata, Roasted Beetroot & Fig Salad

MAIN EVENT

Roast Norfolk Turkey, Sourdough Bread Sauce,
Pigs in Blankets, Stilton, Prune & Bacon Stuffing, Mulled Wine-Cranberry Sauce

Individually plated option for vegetarian guests:

Baked Delicia Pumpkin, Pecorino Risotto, Pistachio Pesto

Roast Potatoes | Hay Baked Carrots | Sprout Tops, Bacon, Truffle
Spice Roasted Cauliflower Cheese

SWEET THINGS

Profiteroles, Orange Malt Cream, Hazelnuts, Chocolate
Christmas Pudding & PX Bac

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THE FULL FESTIVE FEAST

200 *per person*

Includes:

Festive Cocktail *served on arrival*

Half a Bottle of Still / Sparkling Filtered Water

A Bottle of Wine *per person*

(50% even split)

White: 2023 Mâcon-Villages, Maison Cubitt,
DOMAINE PERRAUD, BURGUNDY, FRANCE

or

Red: 2017 Rioja Crianza,
SEÑORÍO DE PECIÑA, SPAIN

Glass of 2018 Château Petit Védrières,
DOISY-VÉDRINES, SAUTERNES, BORDEAUX, FRANCE

with pudding

Christmas Crackers

Branded Name Cards

Dedicated Events Planner

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THE FULL FESTIVE FEAST FEASTING MENU

Canapés on arrival

*Truffle & Pecorino Arancini, Truffle Aioli
Chopped Angus Beef, Beef Fat Brioche, Shallot Jam*

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Roast Potatoes | Hay Baked Carrots | Sprout Tops, Bacon, Truffle
Spice Roasted Cauliflower Cheese

SWEET THINGS

Profiteroles, Orange Malt Cream, Hazelnuts, Chocolate
Christmas Pudding & PX Bac
Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf

[Click for Calories](#)

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BOLT - ONS

Severn & Wye Smoked Salmon, Neal's Yard Crème Fraîche, Bread & Butter Pickles, Guinness
Soda Bread *75 serves three to four*

Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf *75 serves four to six*

Christmas Pudding, Brandy Cream *40 serves six to eight*

Mince Pies, Brandy Cream *4.5 per piece*

Seasonal Petit Fours *4.5 per piece*

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