SPENCER ARMS

Festive Menu

WINTER 2026



2 Course 30.00 | 3 Course 35.00

Starters

Leek & Potato Soup (V, VE, GFO)
chestnut & thyme crumb, artisan bread

Classic Prawn Cocktail (GFO)
brown bread and butter

Baked Camembert (GFO)
infused with cranberry, rosemary, and orange with crusty bread

Mains

Thyme Roasted Turkey Breast (GFO)
dripping roast potatoes, mashed potatoes, honey roasted carrots and parsnips, brussel sprouts, stuffing, pigs in blankets and proper gravy

Pan-Fried Bream (GFO)
rigatoni pasta, creamy leek pea & white wine sauce

Cacciatore Risotto (V, VE, GF)
peppers, mushroom, kalamata olives, tomato and red wine sauce

Desserts

Christmas Pudding (GFO)
brandy sauce and fresh berries, Harrison's estate holly

Apple Crumble (GFO)
warm custard

The Spencer's Cheese Board (GFO)
celery, grapes, quince jam and cracker bread. Additional charge 2.00

(V) Vegetarian | (VE) Vegan | (VEO) Vegan option | (GFO) Gluten free option
Please ask server for alternatives on other dishes labelled VEO
Please note our kitchen may contain traces of nuts
If you have any allergies or dietary requirements, please advise before ordering.