



Welcome to Christmas 2022 at The Holts Arms

To start

Lightly spiced butternut squash soup, rosemary & sea salt focaccia and saffron aioli (v)

King prawn & smoked salmon cocktail, served on dressed salad and our own cocktail sauce

Homemade pate, sourdough toast & plum chutney

Creamy garlic mushrooms, with crumbled stilton on toasted ciabatta (v)

The main event

The Holts Arms Christmas dinner,
choose from roast beef or turkey,
with duck fat roasted and mashed potatoes, pigs in blankets, seasonal vegetables,
Yorkshire pudding, homemade sausage meat stuffing & chef's gravy

Honey & garlic salmon fillet
Stir fried vegetables, beansprouts over egg noodles

Vegan Wellington (ve)
Beetroot & butternut squash encased in puff pastry
new potatoes & seasonal vegetables

Wexford Steak
8oz rump steak, topped with mushroom & stilton, hand cuts chips,
oven roasted tomato, onion ring & petit pois

To finish

Biscoff cheesecake and vanilla pod ice cream (v)

Hot chocolate fudge cake served with vanilla pod ice cream (v)

Christmas pudding and brandy sauce (v)

Homemade apple & rhubarb crumble and vanilla custard (v)

TWO COURSE £26.00 THREE COURSE £29.00

Add our sparkling Prosecco on arrival for just £20.00 per bottle
£5.00 PER PERSON DEPOSIT REQUIRED TO SECURE BOOKING

CHRISTMAS MENU BOOKING FORM

NAME OF PARTY _____

DAY, DATE & TIME _____

CONTACT NUMBER _____

NUMBER OF GUESTS _____

MENU CHOICE

STARTER	1	2	3	4	5	6	TOTAL
Soup							
Salmon & prawn cocktail							
Pate							
Mushrooms							
MAIN							
Turkey							
Beef							
Salmon							
Veg Wellington							
Wexford steak							
DESSERT							
Cheesecake							
Fudge cake							
Christmas pudding							
Crumble							
Prosecco							

ORDER TAKEN ON _____

BY _____

CONFIRMED BY _____