

CHRISTMAS



AT
THE METHUEN ARMS



CHRISTMAS ALL WRAPPED UP

Pack your bags, load the car and meet us under the mistletoe! We'll put you up in one of our impressive rooms, keep you warm, fed and watered throughout the festive period, and send you home with full bellies, a happy heart and no dishes to do!

On *Christmas Eve*, you will be greeted with mulled wine, mince pies and carol singers, as well as our usual menu of carefully prepared dishes for dinner.

On *Christmas Day*, our resident elf will deliver breakfast hampers to your rooms, complete with Bucks Fizz, freshly baked breads, home-made jams and granola. (If you're very good, there'll be a treat from Santa for all the family.) A five-course leisurely lunch will be served in our dining rooms, ending the day with a local cheese board and some traditional cold cuts for the evening.

On *Boxing Day*, we'll be serving our regular breakfast menu – anything from a full English breakfast, to granola, fruits, jams and yoghurts for those still full from the day before. For lunch, get away from turkey and all the trimmings and enjoy an alternative Christmas lunch - a menu full of comfort, with no pigs-in-blankets in sight! In the evening, enjoy a posh Christmas ploughman's with a nice Sherry in your rooms. We will be closed to the public in the evening – so you can make yourselves truly at home before leaving us the following morning.

*All Wrapped Up from £850** (based on 2 people sharing)

**add in a fourth night on the 27th for £90*



CHRISTMAS DAY MENU

Cauliflower velouté, roasted cauliflower, crispy capers, apple blossom

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Roasted langoustines, seared scallops, marie rose, brown butter,
brown bread, gem, iberico ham

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Roasted goose breast & confit leg, cranberry & chestnut stuffing,
pigs in blankets, all the trimmings

Roast sirloin of beef, crispy ox cheek, celeriac & horseradish remoulade,
all the trimmings

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'Mulled wine', Festive aromats

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Clementine tart, confit clementine, Christmas pudding ice cream,
whiskey syrup

Christmas Lunch, £80 per person

Vegetarian options are available.

Ask us about our selection of wines to match.



THE METHUEN NEW YEARS EXTRAVAGANZA

Looking to spend your New Year's Eve eating and drinking in beautiful surroundings? Our Head Chef Leigh Evans and his talented team of chefs will be cooking up a seven course taster menu to help see out 2017 in style.

There'll be cocktails on arrival, followed by a celebration of great tasting food and drink to take you into the night, with champagne to finish the feast and bring in the New Year.

Spend the night and make the short walk upstairs to bed, before being greeted on New Year's Day with a full English brunch and a later check out to help the more weary party-goer.

Make it a mini break and stay with us till the following day. Enjoy our famous Methuen roast dinner that afternoon, as well as a Methuen Arms Takeaway for those hungry in the evening! We will be closed to the public in the evening so you will have plenty of space to relax with a digestif after dinner.

*The Methuen New Year's Extravanza,
2 night package from £550* (based on 2 people sharing)*

**add another night's stay on the 2nd for £90*



NEW YEARS EVE MENU

Crispy oysters, seaweed mayo, Methuen breads

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Mushroom tag, parsley velouté, parmesan crackling, cured egg yolk

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Leek, hazelnut, chocolate

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Scallop, cauliflower, ham hock, black treacle, lime

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Chicken glazed hake, confit chicken wings, sage, butternut squash

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Venison, red cabbage, blackberries, smoked dauphinoise, onion ash

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Gin, tonic, botanicals

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Malted milk, coffee, salted caramel, milk ice cream

New Year's Eve Taster Menu, £95 per person

Vegetarian options are available.

Ask us about our selection of wines to match.

FESTIVE MENU

27th November until 23rd December

TO START

Mushrooms, truffle, fig, parmesan

STARTERS

Crispy goose, pancetta, plums, pickled sprout flowers

Smoked salmon, beetroot, walnuts, goat's curd

Crispy brisket, parsley, piccalilli

Cauliflower velouté, roasted cauliflower, crispy capers, apple blossom

MAINS

Wiltshire bronzed turkey, pigs in blankets,
chestnut & cranberry stuffing, all the trimmings

Haunch of venison, pickled red cabbage, blackberries,
smoked garlic dauphinoise, onion ash

Fillet of hake, sticky parsnips, Bombay potatoes, onion bhaji,
curried butternut squash

Artichoke 'tart', parsley, red endive, stilton

PRE DESSERT

'Mulled wine', festive aromats

DESSERT

Dark chocolate delice, orange, honeycomb

Christmas pudding, clove Bramley apple, brandy cream

Festive trifle – mulled wine jelly, panettone, eggnog custard, clementines, meringue

Cheese board - three local cheeses, celery, apple, grapes,
homemade crackers & chutney

Two courses £29.50 / Three courses £36.00 per person

Vegetarian options are available. Ask us about our selection of wines to match.



FESTIVE FEAST MENU

*27th November until 23rd December
(For parties of 20 and over)*

Crispy mushroom risotto, blue cheese dip

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Pressed salt beef, pickles, chutneys, beef dripping sourdough

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Venison, smoked garlic dauphinoise, pickled red cabbage,
kale, blackberries

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‘Mulled wine’, Festive aromats

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Festive trifle - mulled wine jelly, panettone, eggnog custard,
clementines, meringue

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Malted milk, coffee, salted caramel, milk ice cream

£30 per person

Vegetarian options are available.

Ask us about our selection of wines to match.



Christmas at THE METHUEN ARMS

2 High Street, Corsham, Wiltshire SN13 0HB

Call: 01249 717060

Email: info@themethuenarms.com

www.themethuenarms.com

A non-refundable deposit of £10pp is required to confirm a Christmas booking.
To find out more about spending Christmas with us, visit themethuearms.com/Christmas.

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen due to the wide range of ingredients used in our kitchen, food may be at risk of cross contamination by other ingredients.