

# CHRISTMAS MENU

£35.95 PER PERSON  
FOR 4 COURSES  
£10 DEPOSIT PER PERSON

## Starters

### Homemade Moroccan Carrot, Coriander and Honey Soup (v)(gf\*)

With half a baguette and butter

### Duck and Orange Pâté (gf\*)

Served on a bed of chutney, fresh orange segments, half a baguette and butter

### Prawn, Smoked Salmon and Cucumber Cocktail (gf\*)

With half a baguette and butter

### Panko Crusted Atlantic Cod Goujons

Katsu curry sauce, mango salsa and fresh coriander

### Watermelon and Feta Cheese Salad (v)(gf)

With black olives, fresh mint and balsamic drizzle

### Southern Fried Vegan Nuggets (v)(ve)

With sweetcorn and pepper salad smothered in Kansas BBQ sauce

## Mains All served with seasonal vegetables

### Traditional Roast Turkey

With pigs in blankets, sausage meat stuffing, roast potatoes, turkey gravy and cranberry sauce

### 8oz Sirloin Steak (£2.00 supplement) (gf\*)

Topped with creamy chestnut mushroom stroganoff with chunky chips

### 12oz Gammon Steak (gf\*)

Topped with roasted pineapple chunks, smothered in creamy honey and mustard sauce with chunky chips

### Baked Salmon Fillet

Served on a bed of gnocchi (Italian potato dumplings) in a herby Italian tomato and spinach sauce finished with fresh basil and parmesan shavings

### Half a Roasted Pepper and a Flat Mushroom (v)(ve)

Stuffed with chestnut, pumpkin and sunflower seeds, carrot, onion and herbs, topped with cranberry sauce. Served with paprika and mint roasted new potatoes

## Sweets

### Christmas Pudding (v)

With brandy sauce

### Burnt Basque Cheesecake (v)(gf)

With raspberry coulis and vanilla ice cream

### Hazelnut Crusted Chocolate Torte (v)(gf)

With chocolate ice cream

### Treacle Sponge Pudding (v)

Smothered in brandy custard

### Raspberry Gin Cheesecake (v)(ve)(gf)

With vegan ice cream

### Cheese Selection (£1.00 supplement)

With biscuits, chutney and grapes

## Filter Coffee and Mince Pies

## LUNCHTIME MENU

£25.95 PER PERSON

2 courses (starter and main or main and dessert)

## CHILDREN'S MENU (AGE 12 AND UNDER)

£13.95 PER PERSON

(Smaller main and dessert)

(v) Vegetarian (ve) Vegan (gf) Gluten Free (gf\*) Gluten Free Option Available



# The Freke Arms

## GRILL ON THE HILL

### FESTIVE MENU PRE-ORDER FORM

The Christmas menu is available for pre-order only from Friday 29th November until Saturday 21st December 2024.

Please contact us to book your table on 01793 762297 & then complete this pre-order form. Return it to us no later than 48 hours prior to your booking.

NAME..... CONTACT NUMBER.....

BOOKING DATE..... TIME..... NUMBER IN PARTY.....

Please specify how you would like your steak cooked

- B = Blue
- R = Rare
- MR = Medium Rare
- M = Medium
- MW = Medium Well
- WD = Well Done
- VWD = Very Well Done

		STARTERS					MAINS					SWEETS						
		Carrot, Coriander and Honey Soup	Duck and Orange Pâté	Prawn, Smoked Salmon and Cucumber Cocktail	Panko Crusted Atlantic Cod Goujons	Watermelon and Feta Cheese Salad	Southern Fried Vegan Nuggets	Roast Turkey	8oz Sirloin Steak - Specify Cooked	12oz Gammon Steak	Baked Salmon Fillet	Half a Roasted Pepper and a Flat Mushroom	Christmas Pudding	Burnt Basque Cheesecake	Hazelnut Crusted Chocolate Torte	Treacle Sponge Pudding	Raspberry Gin Cheesecake	Cheese Selection
<b>GUEST NAME</b>	<b>GF</b>																	
<b>TOTALS</b>																		

Please return in person, by email to: [thefrekearms@gmail.com](mailto:thefrekearms@gmail.com) or by post to: The Freke Arms, Swanborough, Swindon SN6 7RN