The Overstone Arms
PUB AND DINING

CHRISTMAS DAY MENU

STARTER

Local Brixworth Pâté
Local Northamptonshire Brixworth patty, served with red onion chutney, house salad with honey mustard dressing, homemade coleslaw, and toast.

Deep Fried Filled Potato skins
Deep fried potato skins filled with cranberry, red onion, and cheese, topped with vegan cheese.

Platter of the Sea
Prawn Mary Rose, panko prawns, squid bites, served with homemade tartar sauce, house salad with honey mustard dressing, and coleslaw.

Homemade Scotch Egg
Delicious homemade Scotch egg made with meaty local Station Farm eggs, served with house salad, homemade honey and mustard dressing, and coleslaw.

MAIN COURSE

Traditional Turkey Crown
Overnight cooked, juicy turkey crown with a herb and cranberry dressing. Served with stuffing, pigs in blankets, Yorkshire pudding, and stock pot gravy.

Herb Crusted Rack of Lamb
Slow cooked to pink, lamb served with stuffing, pigs in blankets, homemade Yorkshire pudding, and stock pot gravy.

Sirloin of Beef
Slow roasted overnight to a perfect pink, topped with a crispy topping. Served with stuffing, pigs in blankets, Yorkshire pudding, and stock pot gravy.

Salmon Wellington
Salmon Wellington made in house with crispy puff pastry. Served with a delicious salmon and tarragon sauce.

10oz Ribeye with peppercorn sauce
28-day matured ribeye, perfectly tender, with christmas trimmings served with a creamy peppercorn sauce.

Cajun spiced sweet potato roulade
Gluten free and vegan Cajun sweet potato roulade, served with vegan soft cheese, a sweet and spicy red pepper, red onion chutney and vegan gravy.

All served with a rich gravy and Christmas accompaniments.
All mains with roasted potatoes and chefs selection of Christmas vegetables

FESTIVE DELIGHTS

Cheese and Biscuits
Traditional Christmas Pudding
Banoffee Pie
Vegan Treacle Tart
Toffee & Honeycomb Cheesecake
Followed by mince pies.

£99 PER PERSON

Special Offer for kids under 10 to enjoy 50% off!
Join us for two sittings:
1st Sitting is arriving at 12:00 to 12:30PM and our 2nd sitting 3pm to 3.30pm
A £20 deposit per person is required, with full payment due by 21st December.

Chrismas Day 26 menu pre-book

Date...............

Time.................

covers ....

Guest Name	Local Brixworth Pâté	Deep Fried Filled Potato skins	Platter of the Sea	Homemade Scotch Egg	Roast Turkey	Herb Crusted Rack of Lamb	Sirloin of Beef	Salmon Wellington	10oz Ribeye with peppercorn sauce	Cajun spiced sweet potato roulade	Cheese and Biscuits	Traditional Christmas Pudding	Banoffee Pie	Vegan Treacle Tart	Toffee & Honeycomb Cheesecake	**Allergens & Special Requirements**