

How to book

For further details and to make your booking call us now on:
01249 812422 or email: lansdownearms@wadworth.co.uk

Christmas Eve

Relax before the big day!

We have an evening of friends
and festive cheer on offer...

Join us!

New Year's Eve

See in the New Year with us...

Join our celebration with
fantastic food & drink and
great company

Boxing Day

Let us take the strain!

We will do the cooking...
and washing up...

Choose from our pub favourites!

Driving?

Designated driver

DRINKS FREE

Throughout December we will
reward all designated drivers
with free soft drinks



Christmas

AT THE

LANSDOWNE ARMS



Terms & Conditions: A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas Day & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booked date. Cheque payments on the day are not accepted. Please do not send cash by post. If you, for any reason, have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.** Full allergen information available upon request. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) = Suitable for Vegetarians.

*Party nights may carry a supplement on certain dates.

Derry Hill, Calne, Wiltshire, SN11 9NS

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Christmas CELEBRATION

Available from November
Come and join us for your Christmas celebration



Starters

Roasted tomato, basil and red pepper soup with rustic bread (v)

Prawn and smoked salmon cocktail with a Bloody Mary dressing

Duck and fig terrine with apple, date and tamarind chutney served with toast

Panko crispy goat's cheese with apple and celeriac slaw and cranberry relish (v)

Mains

Roast British turkey with bacon wrapped sausages, stuffing, seasonal vegetables and crispy roast potatoes

Mixed seasonal game stew with cranberry dumplings, seasonal greens and creamed potatoes

Roast lamb breast with a pork, apple and black pudding stuffing served with braised red cabbage and crispy roast potatoes

Grilled sea bass with chorizo butter served with sauté leeks, peas and creamed potatoes

Mushroom, spinach and pine nut strudel with roasted sweet potatoes and a cider cream sauce (v)

Puddings

Traditional Christmas pudding with brandy sauce

Chocolate delice with crème fraîche and winter berry compote (v)

Cranberry crème brûlée served with blood orange sorbet and cardamom and orange shortbread (v)

Duo of British cheese with quince jelly, celery and oat biscuits (v)



Christmas Day 5 COURSE MEAL

A sumptuous feast ending with coffee and sweet treats



Starters

Lobster bisque with brandy, cream, chives and crostini

Smoked salmon, dill and prawn roulade with dill mustard sauce and toast

Pan-fried pigeon breast on a salad of black pudding, rocket and cranberry compote

Wild mushroom, thyme and truffle risotto with crispy parsnip shavings (v)

Refreshing Champagne sorbet with passion fruit

Mains

Roast British turkey with bacon wrapped sausages, stuffing, seasonal vegetables and crispy roast potatoes

Individual three bird roast of pheasant, duck and pigeon wrapped in bacon with stuffing, vegetables and crispy roast potatoes

Slow roasted beef brisket with red wine and shallot sauce, buttery swede purée, seasonal greens and roast potatoes

Bouillabaisse of white fish with mussels, prawns and clams in a rich saffron, tomato and fennel sauce served with rustic bread

Mushroom, roasted fennel and chestnut tart served with buttered new potatoes, rocket, sun-blushed tomato and hard Italian style vegetarian cheese salad (v)

Puddings

Traditional Christmas pudding with brandy butter ice-cream

Chocolate and Corvus cake with frozen winter berries and hot white chocolate sauce (v)

Plum frangipane tart with cinnamon spiced ice-cream (v)

British cheese selection with quince jelly, celery and oat biscuits (v)

Pay in full by 1st Nov 2018 & receive 10% discount on your total food bill.
This offer does not include Christmas Day.

Gluten free and vegan options are available please ask us for more details