



## CHRISTMAS FEAST

2 COURSES I £28

#### STARTERS

Deep fried brie coated in breadcrumbs and served with cranberry sauce (V)

Croquetas de bacalao – crispy salt cod croquettes with aioli dip

Ham hock, corn fed chicken terrine with sweetcorn and red pepper salsa

Creamy leek and potato soup served with crusty bread (V)

Lamb kofte – tender meatballs flavoured with warm spices, fresh herbs,

served with rocket tabbouleh

### MAINS

## Turkey breast served with roasted root vegetables

Chipolata sausage, sauteed brussel sprouts, sage and onion stuffing and rich gravy

#### Grilled fillet of salmon

Served with sweet potato mash, tomato, mango and cucumber salsa, herb butter, Lemon Wedge

### Wild mushroom risotto

Arborio rice, wild mushrooms, cream, white wine, parmesan (v)

### Rioja chicken

Chicken breast wrapped in steaky bacon, with a rich red wine sauce, mushrooms, served with creamy mashed potato and broccoli florets

### Beef rendang with brown basmati rice

Slow cooked tender pieces of beef, braised in a rich sauce of coconut, cardamon, chilli, coriander and garlic, aniseed, broccoli florets

#### DESSERTS

Sticky toffee pudding served with vanilla ice cream and toffee sauce
Churros served with dulce de leche dip
White chocolate cheesecake with raspberry coulis
Chocolate mousse



# OUR CHRISTMAS FEAST IS AVAILABLE FROM MONDAY 02 DECEMBER TO TUESDAY 24 DECEMBER 2024

It's really easy to book a table for your perfect Arto party. Either pop in to the restaurant and we can discuss all the details with you, or email us and we will get in touch soon afterwards with a pre order form.

For all bookings we require a £10 p.p. deposit, payable in person or over the phone.

This menu is available as a pre order only. Pre orders must be confirmed at least 72 hours in advance of reservation.

A discretionary service charge of 12.5% is added to all bills.

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