

# CHRISTMAS MENU

2 courses £30 | 3 courses £36

## STARTERS

### Chargrilled Mackerel

Chargrilled mackerel, sweet and sour beetroot, lemon and dill crème fraîche

### French Onion Soup

Caramelised onions, beef stock and toasted gruyere croutons

### Goat's Cheese, Pear and Walnut Terrine (v)

Creamy goat's cheese, poached pears and walnuts, herb salad and toasted croutons

## MAINS

All main courses are served with honey-glazed vegetables, roast potatoes, festive greens and gravy

### Traditional Roast Turkey

Pigs in blankets and stuffing

### Roast Topside of Beef

Yorkshire pudding

### Butternut, Spinach and Cranberry Wreath (vg)

## DESSERTS

### Christmas Pudding (vg)

Served with brandy sauce

### Profiteroles (v)

Baileys cream, chocolate sauce and gingerbread crumb

### Winter Berry Trifle (v)

Ginger sponge, spiced berry compôte, custard and whipped cream

Please note a preorder and deposit are required to secure your booking.  
For further information please contact [warwickarts@benugo.com](mailto:warwickarts@benugo.com)

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.