



THE
DROVERS
ARMS

Fixed Dinner Menu



To Start

Deep fried breaded Yorkshire “flatcapper” drizzled with winter spiced cranberry syrup (V)
Ham hock terrine with homemade chunky piccalilli (GF)

Cauliflower soup, mature cheddar cheese, crispy sage warm bread (V, GFA)

Classic prawn cocktail on shredded iceberg lettuce warm beetroot bread (GFA, DF)

Mains

Classic roast turkey crown, roast potatoes, sage & onion stuffing, pigs in blanket,
seasonal greens, roast port wine jus (GFA)

Poached scotch Salmon, crushed buttered new potatoes, lemon dill hollandaise,
seasonal greens (GF)

Crispy sweet chilli beef strips on toasted flat bread, fresh chillies, sesame seeds,
shredded spring onions, drizzled with honey (GFA, DF)

Roasted butternut squash, aubergine, lentil & coconut curry, aromatic saffron rice,
toasted cashews (V, VE, GF)

Desserts

Traditional Christmas pudding, brandy sauce

Warm sweet mince pie brownie cake, vanilla ice cream, chocolate sauce

Meringue nest with hot brandied cherries, cherry swirl ice cream

Duo of cheese Wensleydale & beetroot cheddar, apple & ale chutney, grapes, fruit
cake crackers

Available To Enjoy

Monday – Thursday

5pm - 8pm

2 courses £26

3 Courses £30

ALLERGEN INFORMATION

Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces.

As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

*DIETARY INFORMATION GF gluten friendly | GFA gluten friendly available | V vegetarian | VA vegetarian available | VE vegan |
| VEA vegan available | DF dairy free | DFA dairy free available |*