

Festive Menu 2022



*We Smoke our Meats
with Wood & Time*

To Start: Selection of Appetizers to Share

An assortment of Buffalo Wings, Jalapeno Cream Cheese Peppers,
Crispy Halloumi Fries, Macaroni Cheese Bites &
Gluten Free Cauliflower Bites



Festive Christmas Feast

Each member of your party will get to sample the whole feast. A selection of our authentic bbq smoked meats plus festive additions and side dishes.

4 hour Hickory Smoked Turkey Breast

12 hour Smoked Prime USDA Brisket

14 hour Smoked Carolina Pulled Pork

**Our take on Pigs in Blankets, Pork, Cheese & Jalapeno
Hot Link Wrapped in Smoked Bacon**

Vegetarian Main Course Options

Baked Beetroot with Goats Cheese & Walnuts.

or

Twice Baked Jacket Potato with Vegan "not" Pulled Pork

Sides

Roasted New Potatoes,
Smoked Meaty Pit Beans, Coleslaw & Corn on the Cob.



Christmas Pudding & Mince Pie

Served with Brandy Butter & Custard.

Mixed Berry Meringue Sundae

Layered berries, meringue & ice cream topped with cream.

Cheeseboard

Selection of Cheese with Biscuits, Chutney & Grapes

Chocolate Brownie (Vegan Brownie available on request)

Served with Cream & Ice Cream

£28.00 per head

Vegetarian Option £25 per head

£28.00 per head, minimum 4 persons. Available until 23rd December.
Pre Booked Only. £10 per person non refundable deposit payable on booking.
10% Service Charge for groups of 6 or more.

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