

Don't fancy the ride home?

The Carpenters Arms has 12 fantastic en-suite bedrooms available at very reasonable rates.

Our traditional English breakfast would be a great start to the day after your Christmas celebration.

Deposits and pre-orders

For parties of 8 or more a non refundable deposit of £5 per person will be required to confirm your booking. A pre-order for food must be received two weeks prior to the event

Opening and Closing times for the Bar

1st December until 24th December 11am - 11pm
Sundays 12 noon - 10.00pm

Christmas Day

12 noon - 2.30pm (closed evening)

Boxing Day

12 noon – 4.00pm (closed evening)

New Years Eve

12 noon - 1.00am

New Years Day

12noon – 4.00pm (closed evening)

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Stanton Wick, Nr. Pensford, Somerset BS39 4BX



at the
Carpenters Arms
Stanton Wick

Christmas Menu 1st - 24th December

£26 per person (inclusive of VAT)

2 courses available for £22 per person (lunchtimes only)

Cream of tomato soup; basil oil (V)

Warm smoked salmon & dill tart; light horseradish cream

Wild boar & cognac pâté, onion marmalade & warm soda bread

Sauté of mushrooms in cream & tarragon sauce on toasted ciabatta (V)

Sundried tomato, olive & feta salad (V)

Pear poached in mulled wine; seasonal fruits & berries (V)

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Traditionally roasted turkey, sage & onion seasoning & bacon wrapped chipolata with roast potatoes & seasonal vegetables; cranberry sauce & gravy

6hr braised brisket of beef on creamed potato, glazed roasted carrots & winter greens; red wine sauce

Seafood linguini with smoked salmon, mussels & crayfish tails; herb cream sauce

Seared fillet of bass on sauté potato & spinach; roasted red pepper & oregano dressing

Goats cheese baked on puff pastry with red onion jam, tomato & spinach; dressed mixed salad (V)

Roasted butternut squash, chestnut & mushroom stroganoff, steamed rice & garlic bread (V)

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Christmas pudding & brandy sauce

Apple & cinnamon crumble with custard

Double chocolate torte; raspberry coulis

Mature cheddar & somerset brie with plum & apple chutney & biscuits

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Cafetiere of coffee

New Years Eve Dinner & Disco

7pm until 9pm

£60 per person (inclusive of VAT)

Rosemary foccacia bread, balsamic vinegar & olive oil marinated olives with chilli & garlic

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Smoked haddock chowder

Ham hock terrine with piccalilli & toasted brioche

Smoked chicken, peach & basil salad

Crab, prawn & smoked salmon parcel; lemon & chive mayonnaise

Rocket salad with olives, sundried tomatoes & winter berries; pistachio nuts & mixed seeds (V)

Goats cheese, tomato, onion marmalade & rocket baked on puff pastry (V)

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Roasted breast of chicken wrapped in parma ham on rosti potato & wilted spinach; wild mushroom, cream & brandy sauce

Roast sirloin of west country beef (cooked pink) on horseradish mash & winter greens; thyme infused beef jus

Pan roasted breast of duck with ruby chard & duck confit hash; black cherry sauce

Seared fillet of bass on seafood risotto

Salmon & spinach 'en croute' with roasted baby potatoes, mange tout & green beans; tomato & dill cream sauce

Fresh linguini with butternut squash, courgette, roasted red pepper & spring onion; dressed rocket & parmesan cheese (V)

Wild mushroom stroganoff; wild rice & garlic bread (V)

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Steamed marmalade sponge pudding with custard

Creme brulee with honey glazed figs

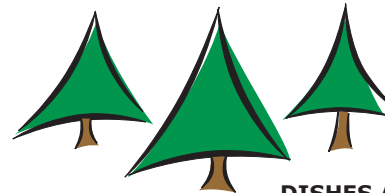
Treacle tart with clotted cream

Profiteroles with chocolate & baileys sauce

Local cheeses

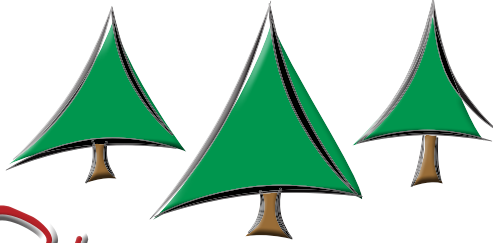
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Coffee & mints



DISHES ARE SUBJECT TO CHANGE DUE TO MARKET CONDITIONS & AVAILABILITY

Merry
Christmas



Enjoy a gift...
From
the Carpenters Arms

For bookings between
1st & 24th December



When you confirm your booking before 31st October (all deposits paid) we will give you a bottle of our house wine for every six adults in your party. This offer excludes Fridays and Saturdays.

(Only applicable for numbers confirmed prior to the end of October)