

Don't fancy the ride home?

The Carpenters Arms has 13 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

Recognised allergies & Intolerances

Recognised allergens, including nuts, nut oils & gluten, are used in our kitchens. Customers with food allergies & intolerances are asked to discuss their dietary needs with a member of our staff before ordering food & drinks. Please ask for a copy of our Christmas menu showing dishes that can be adapted to be gluten free

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)

Tel: 01761 490202

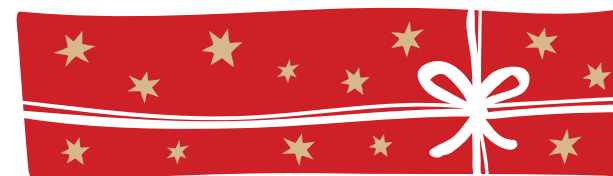
Email: carpenters@buccaneer.co.uk
Website: www.the-carpenters-arms.co.uk
Stanton Wick, Nr. Pensford, Somerset BS39 4BX

Seasons Greetings



Carpenters Arms

Stanton Wick



Christmas Menu 2018

Christmas Menu 1st - 24th December

£27 per person (inclusive of VAT)

2 courses available for £23 per person (lunchtimes only)

White onion soup with thyme & roasted chestnuts (v)

Smoked trout, dill & caper puff pastry tartlet with lemon crème fraiche

Pork & garlic pate, sweet cider chutney & sourdough

Roasted chestnut mushrooms on toast with almond pesto (v)

Confit plum tomato, mozzarella & radicchio salad with balsamic glaze (v)

Galia melon & glazed fig with raspberry dressing & hazelnut crumb (v)

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Roasted turkey crown, bacon wrapped chipolata, christmas stuffing, roast potatoes & seasonal vegetables, gravy & cranberry sauce

Slow braised featherblade of beef with garlic & herb mash, wilted winter greens, caramelised onion & smoked bacon sauce

Smoked haddock & prawn macaroni bake served with dressed green leaves

Baked fillet of hake with roasted butternut squash & black lentils, mussel & pea cream sauce

Root vegetable, spinach & ricotta wellington with rosemary sauce (v)

Sautéed brussel sprout & walnut tagliatelle with blue cheese sauce (v)

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Christmas pudding with brandy sauce

Apple & cinnamon cheesecake

Chocolate & ginger biscuit tiffin with raspberry ripple ice cream

Mature cheddar & Somerset brie with plum chutney & biscuits

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Coffee



(V) - Vegetarian

New Years Eve 2018

Dinner & Disco

7pm until 9pm

£60 per person (inclusive of VAT)

Homemade smoked cheese & cranberry bread with rosemary butter (v)

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Confit chicken & sweetcorn arancini with basil & parmesan mayonnaise

Salad of smoked duck, baby rocket & red chard with sour cherry compote

Treacle cured salmon, feta mousse & crispy mushroom crumb

Roasted red onion & plum tomato salad on buckwheat blinis with sherry vinegar dressing (v)

Wild mushroom & ricotta pate, winter spiced orange curd & pumpernickel (v)

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Chicken ballantine stuffed with thyme & roasted garlic mousse; sweet potato mash & roasted baby vegetables

Roast sirloin of west country beef (cooked pink) with horseradish dauphinoise & sweet red cabbage, pink peppercorn sauce

Pan seared fillet of brill with samphire & baby potatoes, lobster & orange cream sauce

Baked fillet of cod topped with mushroom duxelle on butter bean & chorizo cassoulet

Manchego gnocchi with roasted squash & courgette, parsley & sunflower seed pesto (v)

Cauliflower & almond strudel with creamed spinach (v)

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Coffee semi fredo with doughnut

Milk chocolate & mint parfait with gingerbread

Cinnamon spiced cheesecake with cherry compote

"Christmas" bread & butter pudding, salted caramel ice cream

Local cheese, figs, honey roasted walnuts & biscuits

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Coffee & fudge

DISHES ARE SUBJECT TO CHANGE
DUE TO MARKET CONDITIONS & AVAILABILITY

Seasons Greetings 2018



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)