

THE
FRIARS HEAD
A K E B A R

Christmas

AT THE FRIARS

19TH NOVEMBER - 19TH DECEMBER 2026
2 COURSES £35.00 | 3 COURSES FOR £42 • PRE ORDER REQUIRED

£10pp deposit required

TO BEGIN WITH

SPICED PARSNIP & PEAR SOUP (V/VE) (GF AVAIL)

sourdough // whipped butter

5 SPICE CARROT SOUP (V/VE) (GF AVAIL)

sourdough // whipped butter

PRAWN, CRAYFISH & SMOKED TROUT COCKTAIL

marie rose // brown bread & butter

HAM HOCK TERRINE

piccalilli // crackers

BEETROOT BRUSCHETTA (V/VE)

beetroot hummus // balsamic

MAIN COURSES

ROAST TURKEY

chestnut & cranberry stuffing // roast potatoes // parsnips // sprouts //
carrots // pigs in blankets // cranberry sauce // turkey gravy

PAN SEARED SEABASS (GF)

crushed new potatoes // glazed carrot // pesto sauce

BEEF BOURGUIGNON PIE

mushroom // lardons // baby onions // buttery mash // cawlo nero

BUTTERNUT SQUASH & SAGE RISOTTO (VE)

chestnut // spinach // crispy sage // vegan Parmesan

DESSERTS

CHRISTMAS PUDDING (V/VE/GF AVAIL)

brandy sauce

MULLED WINE PLUM COMPOTE (V/VE AVAIL)

vanilla ice cream // gingerbread crumble

DARK CHOCOLATE TORTE (V/VE AVAIL)

boozy cherries // chocolate mousse

CHEESE AND BISCUITS

3 cheese // crackers // chutney // frozen grapes

TO FINISH

TEA OR COFFEE