



The Arms Savour Menu 2016

Butternut Squash Soup
with cinnamon croutons & crème fraiche

or

Welsh Rarebit
crusty rye bread with ale and melted cheddar

Coquille St Jacques
Local Bay Scallops in Tidal Bay cream sauce au gratin, parsnip puree & carrot vichy

or

House made Venison Sausage
with braised red cabbage & mashed potatoes

or

Oulton Farm Guinea Fowl Supreme
*szechuan pepper dusted and pan seared, stuffed with sun-dried cranberry & pine nut farci,
truffle infused ice wine cream sauce*

Rhubarb apple tartlet
with Ran-Cher Acres goat cheese feta, caramel & raisin ice cream

or

Duo of yam custard and petit dark chocolate pecan cake
with seasonal fresh berries

\$35 Plus HST