

20th November - 23rd December

The Exeter

Exeter Place, Derby, DE1 2EU T: 01332 605323 E: theexeterarmsderby@hotmail.com

Hot mulled wine on arrival.



Creamy mushroom and chestnut soup. Cheese & thyme toastie. (v)

Black pudding, shredded pork shoulder and glazed ham hash, topped with Betty's soft fried egg.

Beetroot cured salmon, with celeriac remoulade, toasted Welbeck sourdough and a mini dill infused "gin & tonic" on the side.



Ballotine of sage & onion stuffed turkey breast, goose dripping roasties, honey roast parsnips, chestnuts and sprouts, pigs in blankets and cranberry sauce.

Pan fried sea bass, butter bean and chorizo cassoulet infused with smoked paprika and Turkish saffron.

Five hour braised venison and "Olde English" sausage stew with stout and juniper dumplings, buttery mash and garlic roast root vegetables.



Individual Christmas pudding with brandy ice cream.

'Terry's Chocolate Orange' brownie with fudge ice cream.

Three British cheeses, chutney, celery and oat crackers.



Mince pie and coffee.

£29.95 per person.

Includes crackers.

Minimum 8 people. £10 per person deposit. Vegetarian on request.

Our regular winter menu will be available from 1st October. Guests can choose from the forthcoming winter menu in addition to this Christmas Party Menu. Pre-orders from either menu will be required by Sunday 5th November.