Making your Christmas reservation

All reservations during the month of December require a deposit (No exceptions). We reserve the right to cancel tables for which we have not received the deposit within 21 days of taking a provisional booking. Only one cheque per table booking will be accepted. Please make cheques payable to THE ROYAL ARMS.

Deposits per person (including children) are as follows:
Monday to Saturday lunchtime: £5
Monday to Saturday evenings: £10
Sunday lunch: £5
Christmas Day: £20
Boxing Day : £10
Full payment for Christmas Day due on Friday 30th November
ALL DEPOSITS ARE NON REFUNDABLE, NON TRANSFERABLE

Booking Form
Fill in the below form after making your provisional booking, and make sure you enclose the deposit.

Name of organiser:.....
Reservation Date: .....
Name of Party: .....
Number of diners in party: .....
Time you are arriving: .....
Time you are eating: .....
Address: .....
Contact number: .....
Deposit enclosed: .....
Payment method: Cheque/Cash/Card
(only one cheque payment will be accepted per booking)

Customer signature: .....

All pre-orders must be received 7 days before your meal date. All members of your party must be made aware there is a 48 hour cancellation policy. Meals giving less notice than this will be charged at half menu price. Deposits paid are non refundable & non transferable. The Royal Arms reserves the right to change anything on the menus.

We are closed from the following times:
Christmas Eve 16:00 Christmas Day 17:00
CLOSED FROM DECEMBER 27TH - RE- OPEN FRIDAY 4TH JANUARY

Main St, Sutton Cheney, Nr Market Bosworth,
Warwickshire, CV13 OAG

Tel: 01455 290263
E: info@royalarms.co.uk www.royalarms.co.uk

THE
ROYAL ARMS
SUTTON CHENEY · EST 2003

Christmas 2018

Celebrate this Festive Season in a Rural Paradise

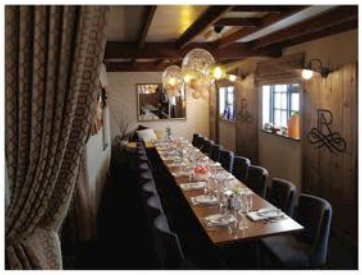
Our Function Suites

The Library

Seats up to 12 in a cosy corner of the pub only an arms reach from our lovely bar

The Snug

Our latest addition seats up to 18 on a long table in our newly refurbished dining room

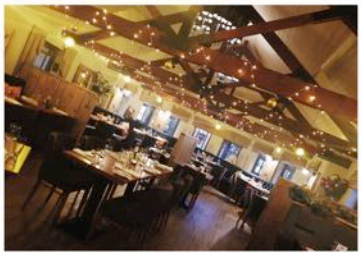


The Hayloft

Seats up to 36 in our 1st floor rustic private dining suite

The Dining Room

Newly refurbished, rustically inspired, seats up to 95

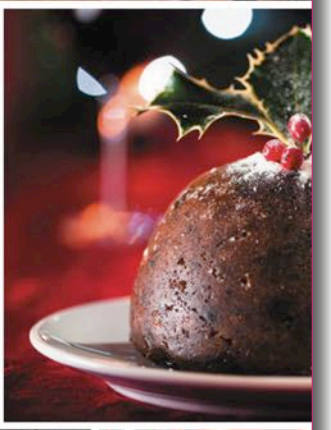


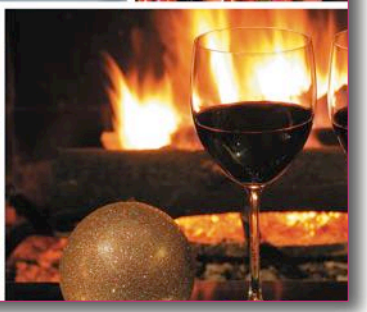
The Dovecote

Seats up to 65 in a self contained barn style function room

The Marquees

For 70 - 250 set in our 1 acre paddock, fully heated, festively decorated





Room Rates

Standard Double/Twin £65 - £85
Deluxe Double £75 - £95
Four Poster Suite £75 - £89
Executive Suite £95 - £125
Family Suite £85 - £125
Bridal Suite £85 - £125

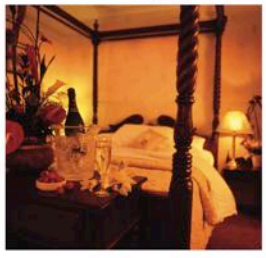
SEASONAL RATES APPLY
All prices are per room per night
Corporate rates available
Breakfast is £9.95 per person

Champagne Breakfast £23.95
Prosecco Breakfast £19.95

WE OPERATE A STRICT 48 HOUR CANCELLATION POLICY

Special Offer

EAT DRINK SLEEP



ONE NIGHT IN ONE OF OUR DELUXE SUITES, A 3 COURSE SET MENU MEAL FOR 2 AND BREAKFAST, FOR ONLY

£159 PER COUPLE

ADVANCED BOOKINGS ONLY
SUBJECT TO AVAILABILITY
FROM 1ST TO 23RD DECEMBER
MONDAY TO SATURDAY ONLY

Festive Feast

3 Luxury Courses

LIGHT BITES MENU ALSO AVAILABLE

WEDNESDAY 28TH NOVEMBER - MONDAY 24TH DECEMBER

MONDAY - SATURDAY 12:00 - 15:00 £19.95 / HEAD
MONDAY - FRIDAY 18:00 - 21:30 £23.95 / HEAD
ADULTS AND CHILDREN SAME PRICE (NO CONCESSIONS)
£5 per head non refundable/non transferrable deposit required

Starters

Chicken Liver Parfait, toasted brioche, chutney

Cured Mackerel, avocado & lemon (GF)

Parsnip Soup, Curry oil, warm bread roll (V) (GF-WITH GF BREAD ROLL)

Leek Chestnut & Goats Cheese Tart (V)

Game Terrine, pistachio & orange (GF)

Mains

Braised blade of beef, roasted root veg, red wine sauce (GF)

Confit pork belly, Lyonnaise potatoes, burnt apple, (GF)
black kale

Roast salmon fillet, fondant potato, shellfish
veloute, sea herbs & preserved lemon (GF)

Butternut squash gnocchi, shaved chestnut (V) (VEGAN)

Turkey, duck fat potatoes, creamed brussels, roast
carrot, sauce brune (GF)

Chicken curry, rice, naan bread, poppadum, mint raita
mango chutney (GF WITHOUT NAAN BREAD)

Desserts

Traditional Christmas pudding served with brandy sauce

Tarte au citron with raspberry sorbet

Chocolate delice (GF)

Winter berry panna cotta (GF)

Sherry trifle

CHEESE & BISCUITS £4 SUPPLEMENT
FILTER COFFEE/TEA £2.40
CRACKERS £0.50 PER PERSON

Saturday Evening

2 Courses £23

3 Courses £28

Saturdays 18:00 - 21:30

Deposit £10 (non refundable/non transferable) required per person
Pre-order required for parties of 8 or more

Starters

Chicken Liver Parfait, toasted brioche, chutney (GF WITH GF BRIOCHE)

Cured Salmon, avocado & lemon (GF)

Parsnip Soup, Curry oil, warm bread roll (GF) (V)

Leek Chestnut & Goats Cheese Tart (V)

Game Terrine, pistachio & orange (GF)

Crab cake, chilli & lime

Mains

Confit pork belly, Lyonnaise potatoes, burnt apple, black kale (GF)

Roast Cod fillet, fondant potato , shellfish veloute, sea herbs & preserved lemon (GF)

Butternut squash gnocchi, shaved chestnut (V) (VEGAN)

Turkey, duck fat potatoes, creamed brussels, roast carrot, sauce brune (GF)

Lamb rump, celeriac, pomme anna, cavlo nero (GF)

Audbrey Allen Entrecote Steak, Tomato, Mushroom, chips, peppercorn sauce

CHEF SPECIALS WILL ALSO BE AVAILABLE

Desserts

Traditional Christmas pudding served with brandy sauce

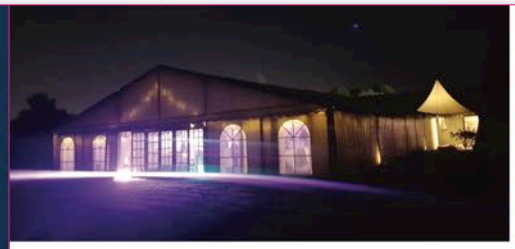
Tarte au citron with raspberry sorbet

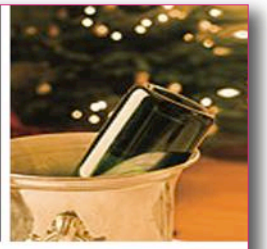
Chocolate delice (GF)

Winter berry panna cotta (GF)

Sherry trifle

Cheese platter £4 supplement





Ball Menu

FOR ALL TICKET EVENTS

Evening meal is served at 19:30 sharp for all parties

STARTER

Parsnip soup, curry oil, warm bread roll (V)
(GF with GF roll)

MAIN (TO-PRE ORDER)

Chicken breast, fricassee sauce, fondant potato, seasonal vegetables (GF)

Braised blade of beef, roasted root veg, red wine sauce (GF)

Butternut squash gnocchi, shaved chestnut (V)

DESSERT

Tarte au citron with raspberry sorbet

Vegetarians and dietary requirements must notify the Royal Arms a minimum of 15 days before events as there will be no guarantee of providing an alternative dish on the night

please pre-order wine & cheese in advance if possible

Our Famous Balls & Party Nights

Snow Ball
14th Annual

King & Queen of Pop
Michael Jackson Madonna tributes
Saturday 1st December

3 Course sit down meal
Disco throughout the night
Tickets £59.95 per head

Canape reception from 18:30
Meal served 19:30 sharp
Entertainment until midnight
Black tie / Over 21's only
ADVANCED TICKET PURCHASE EVENT
(NON-REFUNDABLE/ NON-TRANSFERABLE)
Special hotel room rate £99 B&B for guests

irresista Ball
5th Annual

Raise The Roof
Amazing live 10 piece band performing
'A Night of Dance Floor Filling Classics'
Saturday 8th December

3 Course sit down meal
Disco throughout the night
Tickets £39.95 per head
Meal served 19:30 sharp
Entertainment until midnight
Black tie / Over 21's only
ADVANCED TICKET PURCHASE EVENT
(NON-REFUNDABLE/ NON-TRANSFERABLE)
Special hotel room rates £99 B&B for guests

Nutcracker Ball
2nd Annual

ABBA Tribute
Saturday 15th December

3 Course sit down meal
Disco throughout the night
Tickets £35.95 per head

Meal served 19:30 sharp
Entertainment until midnight
Over 21's only - Smart/Casual Dress
ADVANCED TICKET PURCHASE EVENT
(NON-REFUNDABLE/ NON-TRANSFERABLE)
Special hotel room rates £99 B&B for guests

Sunday Luncheon

2nd , 9th, 16th, 23rd December served 1200 - 1500
(Bookings only and pre-orders required for parties over 8 people)

Starters

Chicken Liver Parfait, toasted brioche, chutney £6.50

Cured Mackerel, avocado & lemon (GF) £6.75

Parsnip Soup, Curry oil, warm bread roll (V)(GF) £5.50

Leek Chestnut & Goats Cheese Tart (V) £5.95

Game Terrine, pistachio & orange (GF) £6.75

Mains

Traditional roast Turkey, chipolata, parsnip, roast potatoes, sprouts, carrots and cranberry gravy (N)(GF) £12.95

Locally reared roast sirloin of Beef with Yorkshire pudding, parsnip, roast potatoes, sprouts , carrots, gravy £12.95 (GF)

Trio of meats; Turkey, Beef & Pork served with Yorkshire pudding, chestnut and apple stuffing, roast potatoes, vegetables and cranberry gravy £13.95

Roast loin of Orchard Pork, glazed parsnip, roast potatoes, sprouts and carrots, £13.50

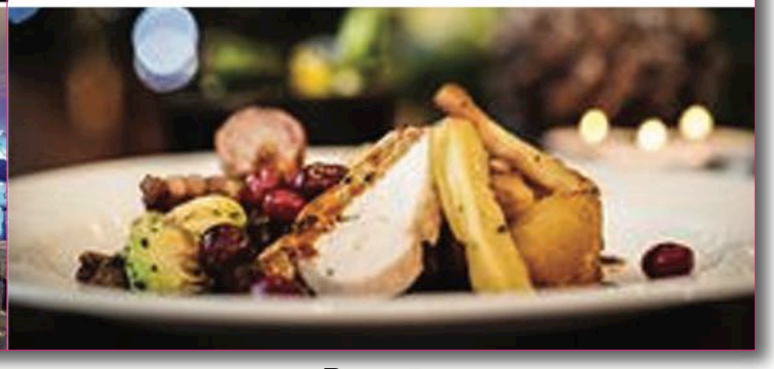
Roast salmon fillet, fondant potato, shellfish veloute, sea herbs & preserved lemon £16.50 (GF)

Butternut squash gnocchi, shaved chestnut (V)(VEGAN) £12.75

North Indian chicken curry served with fragranced rice, samosa, poppadum, naan bread, mango chutney and mint raita £14.50

Choice of Desserts

SOME FOODS MAY CONTAIN TRACES OF NUTS



Christmas Day

TUESDAY 25TH DECEMBER
£87.95/HEAD ADULTS £45/HEAD CHILDREN
£20/HEAD DEPOSIT (NON REFUNDABLE/NON TRANSFERABLE)
REQUIRED FOR EVERY PLACE BOOKED; BALANCE TO PAY BY
SATURDAY 1ST DECEMBER. CONTACT FOR TIMINGS
PRE-ORDERS WILL BE MUCH APPRECIATED BY DECEMBER 1ST

6 COURSES

APPETISER

Snacks (V)

STARTERS

Goats cheese Panna cotta, beetroot, Hazelnut (V) (GF)

Duck liver parfait, Brioche, kumquat chutney
(GF WITHOUT BRIOCHE)

Cured Salmon, avocado, lemon, caviar (GF)

Spiced parsnip and pear veloute (V) (VEGAN)

PALATE CLEANSER

Limoncello sorbet

MAINS

Turkey, duck fat potatoes, creamed brussels, roast carrot, sauce brune (GF)

Fillet beef, potato terrine, backed carrot & celeriac, horseradish (GF)

Cod, fondant potato, lobster and crab sauce, sea herbs (GF)

Goats cheese & caramelised red onion tart (V) (GF)

Duo of Duck, blackberry, pomme anna, cavolo nero

DESSERTS

Traditional Christmas pudding served with brandy sauce

Lemon tart with raspberry sorbet

Winter fruit and nut cheesecake

Toffee and Banana pudding with clotted cream ice cream

FOLLOWED BY TEA/FILTER COFFEE
WITH CHRISTMAS COOKIES AND MINCE PIES

Boxing Day

WEDNESDAY 26TH DECEMBER
£27/HEAD ADULTS £18/HEAD CHILDREN
£10/HEAD DEPOSIT (NON REFUNDABLE/NON TRANSFERABLE)
REQUIRED FOR EVERY PLACE BOOKED;
BALANCE TO PAY ON DEPARTURE/PRE-ORDERS FOR 8 OR MORE

3 COURSES

STARTERS

Chicken Liver Parfait, toasted brioche, chutney

Cured Mackerel, avocado & lemon (GF)

Parsnip Soup, Curry oil, warm bread roll (V)(GF with GF bread)

Leek Chestnut & Goats Cheese Tart (V)

Game Terrine, pistachio & orange (GF)

MAINS

Locally reared Roast sirloin of Beef with Yorkshire pudding, parsnip, roast potatoes, sprouts and carrots draped with gravy

Roast salmon fillet, new potato terrine, shellfish veloute, sea herbs & preserved lemon (GF)

Butternut squash gnocchi, shaved chestnut (V)

North Indian chicken curry served with fragranced rice, samosa, poppadum, naan bread, mango chutney and mint raita

Chicken breast, fricassee sauce, fondant potato, seasonal vegetables (GF)

DESSERTS

Traditional Christmas pudding served with brandy sauce

Tarte au citron with raspberry sorbet

Chocolate delice (GF)

Winter berry panna cotta (GF)

Sherry trifle

TEA/FILTER COFFEE £2.40