

THE BRUCE ARMS

WEST TANFIELD

Jane's 80th Birthday Dinner

SATURDAY 21ST NOVEMBER 2026 - 7PM FOR 7:30PM

APÉRITIF – CHATEAU LANGLOIS CREMANT

STARTERS

BAKED QUEENIE SCALLOPS (gf)
Chorizo // prezserved lemon // garlic butter // sourdough

PORK & PISTACHIO TERRINE (gf)
Picallili puree // croutes

CELERIAC & THYME SOUP (gf)
Nutmeg // sourdough

PRAWN, CRAYFISH & SMOKED SALMON COCKTAIL (gf)
Marie rose // brown bread & butter

MAINS

Creedy Carver
DUCK BREAST (gf)
Cassoulet

Slow braised
LAMB SHANK (gf)
All butter mash // maple roasted roots // minted lamb jus

STEAK & ALE PIE
Proper chips // buttered greens // red wine jus

STONE BASS (gf)
Crushed potatoes // samphire // lemon and caper beurre noisette

DESSERTS

CHEESE BOARD (gf)
Homemade chutneys // grapes // celery // biscuits // quince jelly

AFFOGATO (gf)
Ice cream // espresso // booze

GINGER & DARK CHOCOLATE DOME
Ginger crunch // stem ginger // cointreau // dark chocolate sauce

LEMON POSSET (gf)
Shortbread