

# FESTIVE FAYRE MENU

£18.95

## STARTERS

### **BROCCOLI AND CHEDDAR SOUP (v)**

Served with Sourdough Bread and Butter

### **PORK, CHICKEN LIVER & WILD MUSHROOM TERRINE**

Served with Multi Grain Farmhouse Toast  
and an Apple, Date and Tamarind Chutney

### **BAKED MUSHROOMS (v)**

Coated in a Creamy Pepper Sauce and topped  
with Blue Cheese with Garlic Bread

### **PRAWN COCKTAIL (+)**

Succulent Prawns in a Seafood Sauce, served on  
Baby Gem Lettuce with Brown Bread and Butter

## MAINS

### **CHRISTMAS BURGER STACK**

6oz Aberdeen Angus burger topped with  
Emmental Cheese, Pigs in Blankets and a  
Cranberry BBQ Sauce, served with a side of Chips

### **FESTIVE TURKEY PIE**

Turkey, Smoked Ham Hock and Cranberries in  
a Creamy Sauce wrapped in Shortcrust Pastry  
served with Mash and Peas

### **RUMP STEAK (£2 SUPPLEMENT)**

8oz Rump Steak, seasoned and grilled to your liking.  
Served with Onion Rings, Chips, Garden Peas,  
Half a Grilled Tomato and Béarnaise Sauce

### **CUMIN, BUTTERNUT AND LENTIL WELLINGTON (v)**

Butternut Squash with Mixed Lentils in a  
Filo Parcel topped with Tamarind Relish served  
with New Potatoes and Red Cabbage

### **SMOKED HADDOCK IN A CHEDDAR AND MUSTARD SAUCE (+)**

Natural Smoked MSC™ Haddock in a  
West Country Vintage Cheddar Cheese  
& Wholegrain Mustard Sauce served with  
New Potatoes and a Medley of Vegetables

## DESSERTS

### **PROFITEROLES (v)**

Cream Filled Profiteroles topped with  
Chocolate and Salted Caramel Sauce

### **CHRISTMAS PUDDING (+) (v)**

Individual Christmas Pudding served  
with Brandy Butter Ice Cream

### **TREACLE TART (v)**

Sweet and Sticky Treacle Tart  
served warm with Vanilla Ice Cream

### **MINT CHOC SUNDAE (v)**

Chocolate Brownie with Chocolate and Mint Choc  
Ice Cream topped with Whipped Cream,  
After Eight™ Mints and Cherry Sauce

# FESTIVE FAYRE MENU BOOKING FORM

Please indicate the total number of people for each meal in the boxes below\*

## Starters

Total no.

Broccoli and Cheddar Soup	
Chicken Liver & Wild Mushroom Terrine	
Baked Mushrooms	
Prawn Cocktail	

## Mains

Total no.

Christmas Burger Stack	
Festive Turkey Pie	
Rump Steak (£2 Supplement)	
Cumin, Butternut and Lentil Wellington	
Smoked Haddock in a Cheddar and Mustard Sauce	

## Desserts

Total no.

Profiteroles	
Christmas Pudding	
Treacle Tart	
Mint Choc Sundae	

Name:

Tel no:

T&Cs: 1. The deposit is not refundable. 2. Bookings are valid for dining from this menu only. 3. Prices include VAT. 4. We reserve the right to refuse the sale of alcohol. 5. All alcoholic drinks are for the consumption of over 18's only. 6. We operate a Challenge 25 policy – anyone who appears to be 25 years old or younger will be asked to provide identification when purchasing or consuming alcohol on the premises. Anyone unable to provide identification will not be served. \*Booking is restricted to a minimum of 15 people per booking.

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens. We cannot guarantee that any food item is completely free from allergens, due to the risk of cross contamination. Full allergen information is available – please ask a member of the team. Our menu descriptors do not include all ingredients. Whilst we take care to preserve the integrity of our vegetarian, gluten and nut free products, we must advise that these are handled in a multi-use kitchen environment. All weights are approximate prior to cooking. Photography is for illustrative purposes only. Prices shown include VAT at the current rate. The scampi is made from more than one whole tail. (v) Suitable for vegetarians (+) Contains Alcohol (+) Small bones or shell maybe present.