

CHRISTMAS FAYRE MENU

PULLED PORK CROQUETTES

PEARLED APPLE - SMOKED TOMATO SAUCE

ROASTED CELERIAC SOUP

PARSNIP CRISP - ARTISAN ROLL (V)(VGN)

PRAWN & CRAYFISH COCKTAIL

BLOODY MARY SAUCE

CHICKEN LIVER & PORT PARFAIT

RED ONION & BALSAMIC JAM - TOASTED SOURDOUGH

ROSEMARY INFUSED BABY CAMEMBERT

SPICY TOMATO CHUTNEY - TOASTED SOURDOUGH (V)

HERB FED FREE RANGE BACON WRAPPED BRONZE TURKEY

PIGS IN BLANKETS - SAGE & ONION STUFFING - GRAVY - YORKSHIRE PUDDING
HONEY ROASTED ROOT VEGETABLES - GOOSE FAT CRUNCHY ROASTED POTATOES
PANCETTA SPROUTS

CRISPY BELLY PORK

BUTTERY CREAMED POTATO - HONEY ROASTED CARROT & PARSNIPS - APPLE CIDER SAUCE

PAN SEARED FILLET OF SALMON

ROASTED CELERIAC FONDANT - CRAYFISH BISQUE - TENDER STEM BROCCOLI

SIRLOIN OF BEEF

YORKSHIRE PUDDING - SEASONAL VEGETABLES - ROAST POTATOES - GRAVY

MUSHROOM, BRIE & CRANBERRY WELLINGTON

ROASTED ROOT VEGETABLES - ROASTED POTATOES - RED WINE & MUSHROOM GRAVY (V)
(VGN) OPTION AVAILABLE ON REQUEST

CHOCOLATE LAVA CAKE

VANILLA BEAN ICE CREAM

STRAWBERRY & PROSECCO TRUFFLE

FRESH STRAWBERRIES - CHANTILLY CREAM

TRADITIONAL PLUM CHRISTMAS PUDDING

BRANDY SAUCE - CINNAMON FILO SHARDS

SALTED CARAMEL CHEESECAKE

CHANTILLY CREAM

2 COURSES £26 – 3 COURSES £32