

STARTERS

**Tomato & Basil Soup**

Served with mozzarella crostini & half a crusty Baguette. (Gluten free & vegan option available)

**Prawn & Avocado Cocktail**

Prawns tossed in a Marie Rose sauce, topped with avocado and served with brown bloomer and salted butter.  
(Gluten Free Option Available)

**Chicken Liver & Scotch Whisky Pate**

Served with a dressed salad, toasted white bloomer, apricot jelly & salted butter.

**Panko Coated Mini Brie Bites**

Three mini brie bites served with a dressed salad & cranberry sauce.

MAINS

All our main courses are accompanied with new potatoes, a selection of buttered greens, red cabbage & honey roast carrots.

**Roast Turkey**

With roast potatoes, pigs in blankets, stuffing, and gravy.

**Pan Seared Salmon**

Accompanied with sautéed spinach, black pudding and chorizo and a lemon butter.

**Beef Bourguignon**

Served alongside mashed potato and buttered green beans.

**Beetroot, Butternutsquash & Cranberry Wellington**

Served with roast potatoes and vegan gravy.

DESSERTS

**Classic Christmas Pudding**

Served with brandy sauce.

**Chocolate Torte with Kirsch Cherries**

Served with a vegan ice cream & berry compote.

**Gingerbread Cheesecake**

Served with Chantilly cream, toffee sauce and Biscoff crumbs.

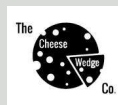
**Selection of Sorbets**

A selection of mango, raspberry & lemon curd sorbets.

TO FINISH

**Cheese Board + £4.99**

Selection of cheese and biscuits from The Cheese Wedge Co.




# Christmas Fayre

Free Bottle of Wine on Bookings of 6 or more, when you book by 15th November.

£5.00

Deposit Required Per Person

Adult

2 Courses £20.99  
3 Courses £24.99

Children

2 Courses £14.99  
3 Courses £18.99



