

Christmas Fagre Menu

AVAILABLE 2ND OF DECEMBER TO 31ST OF DECEMBER

Our 3 course set menu for Christmas parties and get togethers

STARTERS

Roasted tomato & red pepper soup - rosemary oil, crusty bread & butter (VG&GFA)

Smoked salmon & crayfish fishcake - saffron aioli, tomato relish & micro salad

Pesto glazed goats cheese salad - toasted crumpet, dressed leaves, red onion chutney, pesto oil & pea shoots (V&GF)

Smoked duck & apple mille-feuille - house chutney, honey & grain mustard dressing (GFA)

MAIN COURSES

Pan roast chicken breast - roast potatoes, sage & onion farce, chipolata roll, parsnip puree, buttered greens, crushed carrot & swede, cranberry gravy (GFA)

Slow braised beef steak - pressed potato terrine, braised red cabbage, parsnip crisps, wild mushroom & smoked bacon jus (GF)

Seared salmon fillet - pesto mashed potato, roast carrot & buttered greens, creamy tomato sauce (GF)

Chicken & chorizo pot pie - puff pastry lid, sautéed potatoes & buttered seasonal greens (GF)

Wild mushroom, leek & sweet pea gnocchi - garlic cream sauce, crispy kale & toasted hazelnuts (V&VGA)

DESSERTS

Sticky toffee Christmas pudding - cinnamon butterscotch sauce, Christmas pudding ice cream

Chocolate & orange cheesecake - ginger biscuit base, jaffa cake ice cream, white chocolate sauce & shards (V)

Passion fruit crème brulee - sugar glaze, crushed meringue & pineapple compote (V&GF)

Lemon posset - raspberries 3 ways & honeycomb (V&GFA)

1 COURSE £19.50 | 2 COURSES £24.50 | 3 COURSES £29.50

(V) = Vegetarian (VE) = Vegan (GF) = Gluten free (GFA) = Gluten free available upon request

If you have any allergies please speak to a member of staff before ordering. A list of allergens that appear in our dishes is available upon request. Unfortunately it is not possible to guarantee that any product is 100% free from any allergen due the risk of cross contamination in our busy kitchen.