

CHRISTMAS FAYRE MENU 2023

AVAILABLE WEDNESDAY DECEMBER 6TH - SATURDAY 23RD

(SUBJECT TO AVAILABILITY)

—
ROAST CARROT & MAPLE SYRUP SOUP, SUNFLOWER SEEDS & HOMEMADE
BREAD

SALT BAKED PARSNIP, BURNT APPLE, CELERY & WALNUT

CURED TROUT, SPICED TOMATO, BEETROOT & CHICORY

—
ROAST TURKEY CROWN, GOOSE FAT ROAST POTATOES, PIGS IN BLANKETS,
SAGE & APPLE STUFFING, CRANBERRY & BREAD SAUCE

SMOKED OX CHEEK, TRUFFLE POMMES PUREE & BEEF JUS

TRANCH OF PLAICE, DAUPHINOIS, MUSSEL & CHIVE VELOUTE

PECORINO & CHESTNUT MUSHROOM NUT LOAF, ROAST POTATOES, PIGS IN
BLANKETS', SAGE & APPLE STUFFING, ROAST ONION SAUCE

ALL SERVED WITH CAULIFLOWER GRATIN, PICCOLO PARSNIPS & BRAISED
RED CABBAGE

—
DARK CHOCOLATE CREMEUX, HAZELNUTS, BLOOD ORANGE & BURNT MILK
CHOCOLATE

TONKA BEAN CRÈME BRULEE, CRANBERRY COMPOTE & BRANDY SULTANAS

WEST COUNTRY CHEESES

—
2/3 COURSES £30/£38

£10 PER HEAD DEPOSIT & PRE ORDER REQUIRED 5 WORKING DAYS IN
ADVANCE OF RESERVATION

—
A 10% discretionary service charge will be added to your bill...Thank You!