

CHRISTMAS FAYRE MENU

AVAILABLE 3RD OF DECEMBER TO 24TH OF DECEMBER

Our 3 course set menu for Christmas parties and get togethers

STARTERS

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

Smoked haddock, spring onion & nduja fishcake - saffron aioli, beetroot relish & rocket

Glazed goats cheese salad - dressed leaves, toasted walnuts & poached pear, pesto & pea shoots (V&GF)

Duck liver & orange pate - plum & apple chutney, toasted sourdough (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 - horseradish & chive mash, braised sticky red cabbage, wild mushroom & smoked bacon jus (GF)

Seared salmon fillet - herb crushed new potatoes, wilted kale, lemon & crayfish cream sauce (GF)

Venison cottage pie - smoked cheese crust, sautéed potatoes & buttered seasonal greens (GF)

Wild mushroom, sweet pea & red onion gnocchi - garlic cream sauce, crispy kale & toasted sesame seeds (V&VEA)

DESSERTS

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

Dark chocolate torte - ginger biscuit base, raspberry sorbet, toasted pistachios & stewed raspberries (V)

Winter berry crème brulee - sugar glaze, crushed meringue & berry compote (V&GF)

Lemon & lime cheesecake - pineapple & mint compote, honeycomb, blood orange crème fraiche (V)

1 COURSE £18.50 | 2 COURSES £23.50 | 3 COURSES £28.50

(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.