



# CHRISTMAS FAYRE

## *Adults*

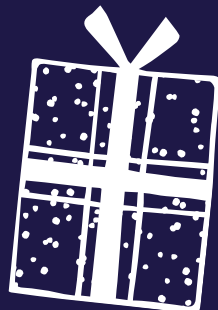
2 COURSES – £16.99

3 COURSES – £19.99

## *Children*

2 COURSES – £11.99

3 COURSES – £14.99





## Starters

### Fresh Homemade Roasted Parsnip Soup

Topped with parsnip crisps, served with a crusty baguette. *(Vegan option available V&E)*

### Ricotta, Roasted Red Pepper & Courgette Roll

Served with a tomato salsa.

### Roasted Mediterranean Vegetable Quiche

Served with dressed salad & salsa.

### Prawn Cocktail<sup>†</sup>

Tossed through bloody mary sauce.

### Chicken Liver Parfait

Served with a caramelised red onion chutney & toasted bloomer.



## Mains

### Roast Turkey

Served with all the trimmings.

### Slow Braised Lamb

In a Madeira redcurrant & rosemary sauce, served with all the trimmings.

### Grilled Seabass

Served on a bed of pan fried new potatoes, chorizo & baby spinach.

### 9oz Rump Steak Diane

Cooked to your liking, served in rich & creamy Diane sauce, accompanied with seasonal vegetables.

### Festive Nut Roast

Butternut squash, sweet potato & cashew nuts, served with all the festive trimmings & vegetarian gravy.

*(Vegan option available V&E)*



## Desserts

### Christmas Pudding

With Brandy sauce.

### Gingerbread Cheesecake

Served with Chantilly cream & toffee sauce.

### Chocolate Brownie

Served with mint chocolate chip ice cream.

### Cinnamon Spiced Waffle

Served with rich clotted Cream.

### Fruit Salad, & Prosecco Sorbet

*(Contains Alcohol)*



## To finish

Cheese and Biscuits  £4.99