



CHRISTMAS FAYRE MENU

Served Tuesday – Saturday 12pm – 8.30pm

30TH November – 24th December



Roasted Parsnip & Carrot Soup – Warm Ciabatta (v)(vgn)

Prawn & Avocado Cocktail – Marie Rose Dressing – Romaine Lettuce

Chicken Liver, Cognac & Mushroom Pate – Port & Cranberry Jam – Ciabatta

Panko Crumbed Pheasant Goujons – Roasted Garlic Aioli

Honey Glazed Camembert – Red Onion Chutney – Toasted Ciabatta

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Traditional Hand Carved Turkey – Yorkshire Pudding & all the Trimmings

Slow Roasted Belly Pork – Black Pudding Mashed Potato – Grain Mustard Sauce

Pan Seared Seabass – Cherry Tomato Sauce – Garlic Herbed Baby Potato

Beef Bourguignon – Garlic Mashed Potato

Christmas Nut Roast – Red Wine & Mushroom Gravy – Roasted Potatoes (v)(vgn)

All Mains Served with a Medley of Seasonal Vegetables

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Chocolate Salted Caramel Biscuit Cheesecake – Vanilla Bean Ice Cream (vgn)

Lemon Eton Mess – Meringue – Lemon Curd – Shortbread – Whipped Cream

Traditional Plum Christmas Pudding – Brandy Sauce

Sticky Toffee Pudding – Custard

Cheese & Biscuits – Stilton – Cheddar – Wensleydale & Cranberry

2 COURSES

£20.00

Coffee & Mince Pies £2.50 Extra

3 COURSES

£25.00