



CHRISTMAS FAYRE

Available Thursday, Friday, Saturday and Sunday lunchtimes and Thursday, Friday and Saturday evenings between 3rd and 20th December. Other dates are available, subject to availability on request for parties of 10 people or more, please contact us for more details.

Please note that on carvery days, main courses will be served from the carvery.

2 courses plus tea or coffee and mince pie £25.95

3 courses plus tea or coffee and mince pie £29.95

Bookings, pre-orders, and a non-refundable deposit of £5 per person is required.

STARTERS

RUSTIC TOMATO SOUP focaccia bread (v)(vga)(gfa)

BRUSSELS PATE chutney and toasted sourdough (gfa)

GARLIC AND STILTON MUSHROOMS toasted ciabatta (v)(gfa)

MAINS

ROAST TURKEY with all the trimmings (gfa)

HOMEMADE BEEF AND MELBEC PIE set on herb mash

MEDITERRANEAN VEGETABLE TART(v)(vg)

All mains are served with a selection of vegetables and potatoes.

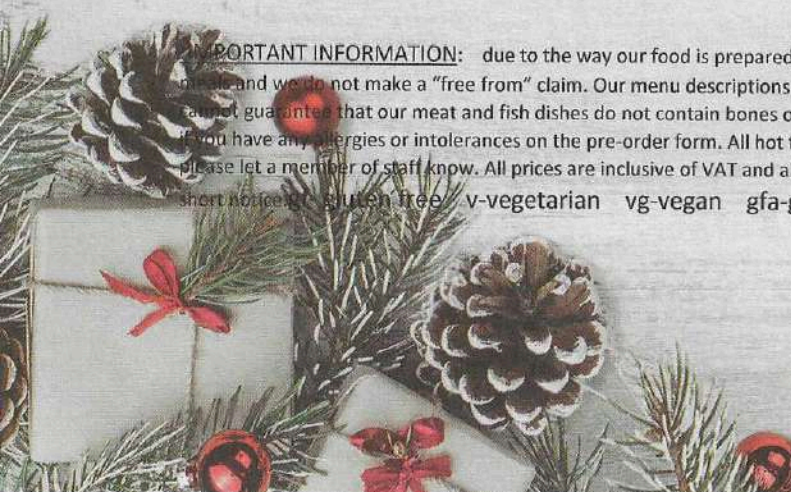
DESSERTS

TRADITIONAL CHRISTMAS PUDDING brandy sauce (v)(vga)(gfa)

APPLE AND BERRY CRUMBLE vanilla ice cream or custard (v)(vga)(gfa)

PISTACHIO WHITE CHOCOLATE & RASPBERRY ROULADE pouring cream(v)(gf)

CHEESE AND BISCUITS selection of cheeses, biscuits, chutney and celery (v)(gfa) £2 supplement



IMPORTANT INFORMATION: due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim. Our menu descriptions do not list all ingredients, all weights are raw weights and we cannot guarantee that our meat and fish dishes do not contain bones or shell. Please contact us if you have any questions and let us know if you have any allergies or intolerances on the pre-order form. All hot food is served on hot plates etc, if you would prefer a cold plate please let a member of staff know. All prices are inclusive of VAT and all items are subject to availability and may need to be substituted at short notice. Gluten free v-vegetarian vg-vegan gfa-gluten free adaptable vga-vegan adaptable