

CHRISTMAS FAYRE

AVAILABLE 28TH NOVEMBER - 24TH DECEMBER

£24.95
2 COURSES

£30.95
3 COURSES

STARTERS

Creamy Blue Cheese

Garlic Mushrooms (*v, gfa*)

On toasted sourdough

Spiced Carrot Soup (*v, vga, gfa*)

With toasted ciabatta

Chicken Liver Parfait (*gfa*)

With ciabatta crostini & apricot & cranberry chutney

Beetroot Hummus

& Carrot Tapenade (*v, vgn, gfa*)

With toasted flatbread

King Prawn Cocktail (*gfa*)

Shredded iceberg, Marie Rose sauce, buttered brown bloomer



MAIN COURSES

Roast Turkey (*gfa*)

Roast potatoes, seasonal vegetables, sage & onion stuffing, pigs in blankets, Yorkshire pudding

Festive Pie

Seasonal vegetables, sage & onion triple cooked chips

Slow Braised Beef

With celeriac mash, red wine sauce, bacon & chestnut Brussels sprouts with a homemade Yorkshire pudding

Lemon & Parsley Crumbed Cod (*gf*)

Celeriac mash, buttered kale & toasted pine nuts

Wild Mushroom, Shallot

& Madeira Tart (*v, vgn*)

Roasted winter vegetables

Festive Burger

Whisky glazed 7oz beef burger, blue cheese rarebit, crispy bacon, pulled beef, sage & onion triple cooked chips

DESSERTS

Christmas Pudding (*v, vga, gf*)

With brandy sauce

Salted Caramel Tart

With Chantilly cream

Sticky Toffee Pudding (*gf*)

With custard & toffee sauce

Chocolate Cherry Tart (*vgn*)

With vegan vanilla ice cream

Cheese & Biscuits

Mature Cheddar & Stilton with crackers & chutney

