



Christmas Fayre Menu

Available 29th November to 24th December, Monday to Saturday Only

Starters

Cream of Parsnip Soup roasted walnut oil, crusty bread

Chicken Liver & Port Pâté toasted ciabatta with a plum chutney

Melted Camembert with garlic & herbs served on warm toasted French bread & cranberry jam

Prawn & Melon Ball Cocktail fresh melon balls, crispy croutons & prawns in a rich mayonnaise

Mains

Traditional Roast Turkey cranberry & sage stuffing, roast potatoes, pigs in blankets & gravy

Blade of Beef Dijon mustard & rioja sauce, garlic & rosemary fondant with seasonal vegetables

Pan Roasted Salmon Supreme crushed new potato & herb cake served with a white wine & tarragon sauce

Baked Goats Cheese bed of Mediterranean and root vegetables, served with warm rustic Breads

Roasted Loin of Suckling Pig crackling, roasted peach on a bed of hispi cabbage and bacon

Desserts

Christmas Pudding brandy sauce

Vanilla Crème Brûlée macerated mulled wine berries, cinnamon shortbread

Pavlova raspberry chantilly & boozy cherries

Dark Chocolate Tart grand marnier & orange zest, blood orange sorbet

A pre order is required for parties of 8 or more people

10% service charge will be added to tables of 8 or more

2 course £20.95

3 course £24.95