

CHRISTMAS FAYRE

AVAILABLE 28TH NOVEMBER - 24TH DECEMBER

£26.95
2 COURSES

£32.95
3 COURSES

STARTERS

King Prawn Cocktail (gfa)

Shredded iceberg, Marie Rose sauce,
buttered brown bloomer

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

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, gf, vga)

With brandy sauce

Sticky Toffee Pudding (gf)

With custard & toffee sauce

Salted Caramel Tart

With Chantilly cream

Chocolate Cherry Tart (vgn)

With vegan vanilla ice cream

Cheese & Biscuits

Mature Cheddar & Stilton with crackers & chutney

ALSO AVAILABLE ON BOXING DAY 3 COURSES - £37.95