



Christmas Fayre

2 Courses £25 3 Courses £32.50

Available from Monday 28th November - Saturday 24th December

Starters

Roast Parsnip Soup, honey yoghurt, crusty bread. (ve)

Chicken Liver & Cranberry Pâté, toasted bloomer, mulled cranberry chutney.

Prawn Cocktail, Gem lettuce, Marie rose sauce, buttered brown bloomer.

Smoked Salmon Fishcake, breaded smoked salmon & chive fishcake, hollandaise sauce, charred lemon.

Pheasant Bon Bon, black pudding, maple bacon crisp, wholegrain mustard cream sauce.

Cinnamon Poached Pear, candied walnut, stilton, watercress. (v) (ve*)

Main Courses

Roast Turkey, pigs in blankets, pork & cranberry stuffing, roast & mashed potatoes, seasonal vegetables, stockpot gravy.

Beef Bourguignon, slow braised beef, red wine mushrooms, smoked bacon, buttery mash, seasonal vegetables.

Pan Roasted Breast of Duck, confit leg, parsnip & potato rosti, blood orange jus, wilted chard. £3 Supplement.

Breaded Plaice Fillets, Lyonnaise potatoes, petit pois a la Francais.

Grilled Sea Bream Fillets, smoked salmon ravioli, crab bisque.

Mushroom, Chestnut & Cranberry Wellington, bubble & squeak, roasted cherry tomatoes, spinach velouté. (ve*)

Desserts

Christmas Pudding, brandy sauce.

Blueberry Crème Brûlée, ginger shorbread.

Mint Chocolate Cheesecake, Belgian chocolate, Mascarpone cheese, peppermint creams, buttery biscuit base.

Sherry Trifle, sherry-soaked sponge, Winter berries, strawberry jelly, custard, Chantilly cream.

Apple & Winter Berry Crumble, stewed Winter berries, oat crumble, vanilla custard.

Cheese Board, savoury biscuits, tomato chutney, quince jelly, grapes, celery.

