

Christmas Fayre

AVAILABLE 1ST - 24TH DECEMBER 2023

2 COURSES £25 | 3 COURSES £29.50

CHILDREN - 2 COURSES £14 | 3 COURSES £17

Starters

King Prawn Cocktail (gfo)

Seafood sauce, mixed leaves, cucumber & tomato with sliced bloomer bread

Soup of the Day (v)

Crusty bread & butter

Beetroot Hummus (vgn)

Crispy chickpeas, herb oil, crudité & focaccia

Chicken Liver Parfait

Toasted ciabatta, fruit chutney & baby leaf salad

Mains

Roast Turkey Breast

Seasonal vegetables, rosemary roast potatoes, Yorkshire pudding, pigs in blankets & sage pan gravy

Poached Cod Fillet

Parsley sauce, new potatoes & seasonal vegetables

Slow Roasted Beef Brisket (gf)

Glazed carrots & celeriac, green beans, horseradish mashed potato, red wine jus & crispy leeks

Pan Fried Gnocchi (v)

Basil pesto, bocconcini, semi dried tomato, tenderstem broccoli

Sweet Potato Roulade (vgn)

Seasonal vegetables, rosemary roast potatoes & savoury vegan gravy

Puddings

Christmas Pudding (v)

Brandy sauce

Chocolate Cherry Torte (vgn)

Vegan vanilla ice cream

Mince Pie Cheesecake (gf)

Vanilla ice cream

Sticky Toffee Pudding

Warm with cream or custard

Cheese & Biscuits

(£3 supplement)

Fruit chutney, celery & grapes