



CHRISTMAS FAYRE MENU

STARTERS

ROAST PARSNIP, APPLE & HONEY SOUP V VG

Focaccia bread

BAKED GOATS' CHEESE

Rosemary crouton, red onion jam on a bed of lamb's lettuce, balsamic reduction

POTTED GAME LIVER TOPPED WITH CUMBERLAND SAUCE

Malt loaf, black pepper butter

TRADITIONAL PRAWN COCKTAIL

Bloody Mary sauce

MAINS

TRADITIONAL ROAST TURKEY

With all traditional trimmings and a chestnut and cranberry stuffing

BRAISED BEEF BRISKET

Creamy horseradish mash, roast root vegetables, Yorkshire pudding, beef gravy

PAN ROASTED SALMON

Potato gratin, kale, prawn and tarragon sauce

CHRISTMAS NUT ROAST V

With traditional trimmings

SWEETS

CHRISTMAS PUDDING

Rum 'n' raisin ice cream

CHOCOLATE ORANGE TORTE

Stem ginger ice cream

PANATONE BREAD & BUTTER PUDDING

Custard

TRADITIONAL VERY SHERRY TRIFLE

MID-WEEK MON-THURS

Two courses £18.95
Three courses £22.95

FRI - SAT

Two courses £22.95
Three courses 24.95

Christmas Fayre menu served between 29th November - Friday 24th December
£10 deposit per person required to make the booking (non refundable)
Pre-order required for tables of 8 or above.



All our food is cooked to order in our open kitchen, wait times may slightly increase during busier periods- just stick with us, our team are working incredibly hard to get all the dishes out to you!
Our dishes may contain traces of allergens or ingredients not listed on our menu, fish dishes may contain bones. Please inform our staff of any dietary or allergen requirements