

CHRISTMAS FAYRE

TRADITIONAL 2 COURSE - £25.⁰⁰

AND 3 COURSE - £29.⁵⁰



STARTERS

KING PRAWN COCKTAIL (GF0)
SEAFOOD SAUCE, MIXED LEAVES, CUCUMBER &
TOMATO AND SLICED BLOOMER BREAD

BETROOT HUMMUS (VGN)
CRISPY CHICKPEAS, HERB OIL, CRUDITÉ
AND FOCACCIA

SOUP OF THE DAY (V)
CRUSTY BREAD & BUTTER

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

SLOW ROASTED BEEF BRISKET (GF)
GLAZED CARROTS & CELERIAC, GREEN BEANS,
HORSERADISH MASHED POTATO, RED WINE JUS
AND CRISPY LEEKS

POACHED COD FILLET
PARSLEY SAUCE, NEW POTATOES AND SEASONAL
VEGETABLES

SWEET POTATO ROULADE (VGN)
SEASONAL VEGETABLES, ROSEMARY ROAST
POTATOES AND SAVOURY VEGAN GRAVY

PAN FRIED GNOCCHI (V)
BASIL PESTO, BOCCONCINI, SEMI DRIED TOMATO,
TENDERSTEM BROCCOLI



PUDDINGS

MINCE PIE CHEESECAKE (GF)
VANILLA ICE CREAM

CHRISTMAS PUDDING
BRANDY SAUCE

CHOCOLATE CHERRY TORTE (VGN)
VEGAN VANILLA ICE CREAM

CHEESE & BISCUITS
FRUIT CHUTNEY, CELERY & GRAPES
(£3 SUPPLEMENT)

STICKY TOFFEE PUDDING
WARM WITH CREAM OR CUSTARD

(V) - Vegetarian (VGN) - Vegan (GF) - Gluten Free - (GFA) - Gluten Free Available.

A NON-REFUNDABLE £20 DEPOSIT TO BE PAID PER PERSON UPON BOOKING.
FULL BALANCE PAID 7 DAYS PRIOR TO YOUR BOOKING.
WE REQUEST THAT YOU PRE-ORDER FOR YOUR PARTY TO ASSIST FOOD SERVICE.



