

CHRISTMAS FAYRE

AVAILABLE 28TH NOVEMBER - 24TH DECEMBER

£26.95
2 COURSES

£32.95
3 COURSES

STARTERS

**Creamy Blue Cheese
Garlic Mushrooms** (*v, gfa*)
On toasted sourdough

Spiced Carrot Soup (*v, vga, gfa*)
With toasted ciabatta

King Prawn Cocktail (*gfa*)
Shredded iceberg, Marie Rose sauce, buttered brown bloomer

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

Salted Caramel Tart
With Chantilly cream

Sticky Toffee Pudding (*gf*)
With custard & toffee sauce

Chocolate Cherry Tart (*vgn*)
With vegan vanilla ice cream

Cheese & Biscuits
Mature Cheddar & Stilton with crackers & chutney

