



CHRISTMAS FAYRE MENU

2 COURSES £20 | 3 COURSES £25

STARTERS

Roast Celeriac and Apple Soup served with Crusty Bread (GF) (V)

Game Terrine, Cranberry Chutney, Toasted Crostini with Dressed Leaf (GF)

Maple Cured Salmon, Apple and Radish Remoulade with a Fennel Purée (GF)

Hasselback Baked Beetroot, Goats Cheese Mousse, Roasted Walnuts and Pea Shoots (GF) (V)

MAINS

Roast Turkey Breast, Homemade Stuffing, Goose Fat Roast New Potatoes,
Roast Seasonal Vegetables, Pigs in Blankets and Homemade Gravy (GF)

Slow Braised Shin of Beef, Dauphinoise Potatoes, Honey Roasted Root Vegetables,
Shallot Purée with a Pea and Pancetta Jus (GF)

Pan Fried Mackerel, Sticky Rice, Coconut Milk, Wilted Pak Choi,
Red Chilli Thai Broth topped with Coriander (GF)

Wild Mushroom and Butternut Squash Wellington, Wilted Spinach
with a Garlic and White Wine Sauce (V)

SIDES £3 each

Pan Fried Sprouts with Crispy Bacon & Parmesan Gratin |
Hand Cut Chips | Blue Cheese & Watercress Salad |
Rocket & Parmesan Salad | Sautéed New Potatoes | Roasted Winter Vegetables |
Brandy & Peppercorn Sauce | Blue Cheese Sauce | Garlic Butter

DESSERTS

47 Grains Christmas Pudding with Brandy Custard

White Chocolate and Rum Soaked Cranberry Bread and Butter Pudding with Vanilla Custard

Treacle and Pecan Tart, Salted Caramel Shards and Vanilla Ice Cream

Trio of Local Cheeses, Homemade Chutney, Artisan Crackers, Grapes and Celery (GF)

*Please make us aware of all dietary requirements as dishes may need to be adapted to suit.
(GF) Gluten Free (V) Vegetarian (VG) Vegan options available on request