

Christmas Fayre

MENU



STARTERS

Roast parsnip and honey soup (v)
focaccia Bread (wheat)

Whipped goat's cheese & chive
rosemary & sea salt focaccia crouton, red onion marmalade, balsamic glaze
(milk sulphites wheat)

Chicken liver parfait
toasted sourdough, roasted garlic butter
(milk sulphites wheat)

Traditional prawn cocktail
baby gem lettuce, Marie rose, melba toast.
(Sulphites egg wheat)

MAINS

Traditional roast turkey
with all traditional trimmings, sausage & cranberry stuffing
(milk nuts sulphites wheat)

Braised beef brisket
horseradish mash, slow roast root vegetables, jus
(milk sulphites wheat)

Catch of the day
Tarragon mash, kale, lemon & dill emulsion
(milk fish crustaceans)

Christmas nut roast (v)
with traditional trimmings
(milk nuts sulphites wheat)

DESSERTS

Christmas pudding
Brandy crème Anglaise
(milk sulphites wheat)

Chocolate & orange, meringue sponge
stem ginger ice cream
(milk sulphites wheat)

Festive bread and butter pudding
crème Anglaise
(milk sulphites wheat)

Traditional sherry trifle
(milk sulphites wheat)

Available from Friday 1st December to Saturday 23rd December 2023

£10 deposit per person to confirm your booking (nonrefundable)

pre-order for 8 people or above.

2 COURSES £22

3 COURSES £26

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