

Christmas Fayre

MENU



STARTER

Carrot & coriander soup (v) (vg)
Focaccia Bread (wheat)

Creamy garlic mushrooms
Toasted focaccia, balsamic dressing, parmesan (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
All traditional trimmings, sausage & cranberry stuffing (Milk nuts sulphites wheat)

Braised beef cheek
Creamed potatoes, slow roast root vegetables, jus
(Milk sulphites wheat)

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

Festive burger
Breaded turkey, chips, stuffing, pig in blanket, cranberry sauce (Milk, wheat)

Christmas nut roast (V)
All traditional trimmings (Milk, nuts, sulphites, wheat)

SWEETS

Christmas pudding
Brandy crème anglaise (Milk, sulphites, wheat)

Winter berry crumble
Vanilla ice cream (Milk, sulphites, wheat)

Festive bread and butter pudding
Crème Anglaise (Milk, sulphites, wheat)

Traditional sherry trifle
(Milk, sulphites, wheat)

Available From Monday 2nd December - Monday 23rd December (excluding Sundays)
£10 deposit per person to confirm your booking (nonrefundable) pre-order for 8 people or above.

2 COURSES £24

3 COURSES £28

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

Christmas Day



STARTERS

Rosemary & sea salt focaccia *(wheat)*
Oil, balsamic, pesto dips

Traditional prawn cocktail
Baby gem lettuce, Marie rose, melba toast *(wheat, fish, milk)*

Baked camembert
Red onion marmalade, focaccia crisps *(wheat, milk)*

Duck liver parfait
Roasted garlic butter, toasted sourdough *(wheat, milk)*

MAINS

Roast Turkey & Glazed Gammon
All traditional trimmings, sage & cranberry stuffing, Yorkshire pudding

Beef brisket
All traditional trimmings, Yorkshire pudding *(wheat, milk, egg, sulphites)*

Pan seared salmon.
Potato fondant, buttered greens, dill emulsion *(fish, milk)*

Herb crusted cauliflower steak
Tender stem, garlic hummus, smoked almonds *(milk, wheat)*

DESSERTS

Christmas pudding
Brandy crème anglaise *(milk, wheat, eggs, sulphites)*

Warm Rum & raisin sponge
Salted caramel ice cream. *(milk, wheat, egg, sulphites)*

Festive winter berry trifle *(milk, wheat, egg, sulphites)*

Cherry swirl cheesecake
Glazed cherries, white chocolate brittle *(milk, wheat, egg, sulphites)*

TO FINISH

Festive cheese board
Black bomber, goats cheese,
Yorkshire blue, brie de Meaux,
mixed crackers, celery, grapes red onion chutney
Mince pies

£70 PER ADULT
£50 PER CHILD
UNDER 12 YEARS

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