

CHRISTMAS FAYRE 2021

2 COURSES: £25pp | 3 COURSES: £30pp

Served Nov 22nd - Dec 24th

TO START

Carrot & Coriander

chives & croutons (Ve) (V) (GF)*

Gin Cured Salmon Gravavlax

lime & herb crème fraiche, wholemeal bread & salad (GF)*

Wild Mushroom Bruschetta

in creamy sauce with truffle oil (V) (GF)*

Pork, Apple & Black Pudding Terrine

celeriac & bacon remoulade, crostinis

MAIN COURSES

all served with, roast potatoes, shredded sprout, chestnuts, honey glazed roots & braised red cabbage (except Salmon-en-croute)

Free Range Turkey Parcel

bread sauce & pigs in blankets (GF)*

Vegetable Wellington (V) (Ve)

redcurrant vegetable jus

Braised Feather Blade of Beef

bourguignon sauce (GF)*

Salmon-en-Croute

wilted spinach & leeks, buttered new potatoes & white wine cream sauce

DESSERTS

Christmas Pudding

brandy sauce (DF)*

Spiced Apple & Sultana Crumble

served with vanilla custard (V) (DF)*

Lemon Tart

crème fraiche & fruit coulis (V)

Chocolate Mousse

winter berry compote & chantilly cream (V) (GF)

Selection of Cheeses

crackers & honey (V) (GF)*

All tables of 8 and above will have a 10% discretionary service charge added to the bill.

(V) – Vegetarian (Ve) – Vegan (GF) – Gluten Free (GF*) – can be made Gluten Free (Ve*) – can be made suitable for Vegans (DF*) – can be made Dairy Free. *Please advise your server of any dietary or allergy requirements at the time of ordering*