



# CHRISTMAS FAYRE

Available 27/11/19-21/12/19

2 courses £21.95—3 courses £26.95

## Starter

Pumpkin and chestnut soup served with pumpkin seed pesto and seeded bread  
Duck and chicken liver parfait, cardamom pickled cherries and a crostini  
Candid pecans, fennel, fig and watercress salad with a stilton dressing  
Smoked salmon and beetroot sourdough bruschetta served with an avocado horseradish cream

## Main Course

Roast turkey saddle, chestnut and cranberry stuffing, pigs in blankets, Yorkshire pudding, crispy roast potatoes, creamy mash and gravy  
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Braised blade of beef, roasted shallots, parsnip crisps, Yorkshire pudding, horseradish cream, creamy mash and a beef jus  
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Pan fried sea bass with creamy mash, fennel and a sauce vierge  
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Chestnut pate en crouete, roasted potatoes, pumpkin puree and a diane sauce  
**(All main courses served with seasonal veg)**

## Dessert

Traditional Christmas pudding served with a brandy sauce  
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Winter berry compote and mascarpone with festive fruit and nut brittle  
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Chocolate orange cheesecake served with candid orange and chocolate sauce  
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Tart au citron served with winter berries and clotted cream

# CHRISTMAS EVE BRUNCH

Brunch served 11:00-2:00

## Main Course

Traditional full English breakfast - crispy bacon, pork sausage, black pudding, hash browns, mushrooms, beans, fried egg, grilled tomato and fried bread £12.95  
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Vegetarian full English - Quorn sausages, hash browns, mushrooms, beans, fried egg, grilled tomato and fried bread £11.95  
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Eggs benedict/Florentine/royale  
Your choice of ham, smoked salmon or spinach with poached eggs on English muffins topped with hollandaise sauce £9.95  
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Kedgeree—curried rice with flakes of smoked haddock and a soft boiled egg £9.95  
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American pancake stack with crispy bacon and maple syrup £8.95  
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Smashed avocado toast with chilli flakes, roasted tomatoes and watercress £7.95

## Dessert

Blueberry and banana pancakes with vanilla ice cream £4.95  
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Waffles topped with berry compote and hot chocolate sauce £4.95

  
**All bookings of 6 or more are required to pay a non-refundable deposit of £5 per person on booking and pre-order choices at least a week before arrival . Please make us aware of any dietary requirements on booking.**

# CHRISTMAS DAY

4 Courses £74.95 or £34.95 per child (under 12s)

## Starter

Roasted squash and sun dried tomato soup with pumpkin seed pesto and parmesan croute  
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Smoked duck breast with cherry balsamic reduction, red chard and chestnuts  
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Baked wild mushrooms with truffle, cheddar and rustic bread  
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Smoked halibut with griddled flatbread, watercress, capers, pickled radish and a dill mayonnaise

## Main Course

Butter roasted turkey saddle, pancetta and chestnut stuffing, pigs in blankets, Yorkshire pudding, goose fat roast potatoes, mash potato and gravy  
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Beef fillet medallions with fondant potato, black pudding bon bon and a cognac and thyme jus  
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Buttered turbot with leek mash, mussels and a Champaign sauce  
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Chestnut, brandy and wild mushroom wellington with squash mash and roasted shallot gravy  
**(All main courses served with seasonal veg)**

## Dessert

Traditional Christmas pudding served with a brandy sauce and brandy snaps  
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Mulled wine winter berry crumble served with a crème anglaise  
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Billionaires cheesecake with chocolate soil and crème  
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Tart au citron served with meringue, raspberries and clotted cream

## To finish

A selection of cheese and biscuits per table, mince pies and coffee