

CHRISTMAS FAYRE

AVAILABLE VIA PRE ORDER ONLY

3 courses £28.95

Starters

wild mushroom, chestnut and truffle soup with homemade focaccia.

The School House grazing platter – a combination of chorizo scotch egg, pigs in blankets, homemade bread, pickles, cheeses and dips (Min 2 people).

Panko coated crab cakes served with aioli and watercress

Mains

Roast turkey saddle, chestnut and cranberry stuffing, pigs in blankets, roasted potatoes, creamy mash potato, Yorkshire pudding and turkey gravy.

Seafood gratin with roasted fennel and a white wine cream sauce.

Braised beef, caramelised shallots, parsnip crisps, creamy mash potato, Yorkshire pudding and a red wine beef gravy.

Cranberry and nut roast, roasted potatoes, roasted parsnips and vegetarian gravy.

(All served with seasonal vegetables)

Desserts

Traditional Christmas pudding with brandy sauce.

Orange panna-cotta served with honey roasted fig.

Baileys chocolate mousse topped with whipped mascarpone cream.

NEW FOR 2020—PARTY PACKS
AVAILABLE VIA PRE ORDER FOR
DELIVERY AND COLLECTION

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

Vegetarian full English - Quorn sausages, hash browns, mushrooms, beans, fried egg, grilled tomato and fried bread £11.95

Eggs benedict/Florentine/royale
Your choice of ham, smoked salmon or spinach with poached eggs on English muffins topped with hollandaise sauce £9.95

Kedgeree—curried rice with flakes of smoked haddock and a soft boiled egg £9.95

American pancake stack with crispy bacon and maple syrup £8.95

Sourdough avocado toast with poached egg, chili flakes, roasted tomatoes and watercress £8.95

Dessert

Blueberry and banana pancakes with vanilla ice cream £4.95

Waffles topped with berry compote and hot chocolate sauce £4.95

**OPEN FOR TAKEAWAY
ONLY**

CHRISTMAS DAY

5 Courses £79.95 or £40 per child (under 12s)

Starter

French onion soup with gruyere cheese croute.
Smoked chicken breast with pickled walnuts, Shropshire blue cheese, bitter leaves and a walnut pesto.

King scallops served with charred leek, crispy pancetta and watercress.

Twice baked saxon cross cheese soufflé with burnt onion petals and a grape and apple salsa.

Main Course

Butter roasted turkey saddle, chestnut and cranberry stuffing wrapped in pancetta, pigs in blankets, goose fat roast potatoes, creamy mashed potato, Yorkshire pudding and a rich turkey gravy.

Venison saddle with bitter chocolate sauce, buttery fondant potato and glazed rainbow carrots.

Roasted monkfish with bacon, sage and pine nuts, crushed new potatoes and glazed fennel.

Lentil and walnut wellington, creamy mashed potato, chestnut and cranberry stuffing, Yorkshire pudding and a mushroom jus.

(All served with seasonal vegetables)

Dessert

Traditional Christmas pudding served with brandy sauce and brandy snaps.

Caramel apple tart tatin served with crème anglaise and rosemary roast figs.

Winter berry parfait served with traditional German stolen.

Chocolate mocha cheesecake served with raspberry truffles and cappuccino cream.

To finish

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