



## Christmas Fayre menu

Where possible ingredients have been locally sourced and are home-made. All dishes are cooked to order so please be patient and are served as described below. See the blackboard for daily specials.

**FOOD ALLERGIES: Please alert us when ordering if you have any concerns**

**3 courses £29.95**

**(including mince pies and festive crackers)**

**AVAILABLE 01/12-23/12**

### Starters

*Classic French onion soup with gruyere cheese croute*

*The School House grazing platter – a combination of house smoked meats, pigs in blankets, home made bread, pickles, cheeses and dips (min 2 people)*

*Crab and prawn tian with avocado and tomato salsa*

### Mains

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

*Selection of fish and shellfish in a white wine cream sauce, topped with cheddar mash*

*Braised blade of beef with balsamic baby onions, parmesan parsnips, parmentier potatoes and a port and brandy jus*

*Cranberry and nut roast, roasted potatoes, roasted parsnips, Yorkshire pudding and vegetarian gravy*

*(All served with seasonal vegetables)*

### Desserts

*Traditional Christmas pudding with brandy sauce and frosted cranberries*

*Orange panna-cotta served with a cardamom syrup and candied orange*

*Baileys chocolate mousse topped with whipped cream and chocolate orange shards*

