



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. Available via pre order only and secured with a non refundable deposit of £5pp.

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