



Christmas Fayre Menu

Where possible ingredients have been locally sourced and are homemade. All dishes are cooked to order so please be patient.

3 course set menu £35.95pp or £18.00per under 12yrs

Available 29/11 – 23/12

with a non-refundable deposit of £10.00pp & pre-orders required.

Starters

Carrot & Coriander Soup with Fennel Scones & a Cranberry Butter VED, GFD, V

Crayfish & Smoked Salmon Timble with a Horseradish Cream, Katsubushi Flakes & Caviar GF

Ham & Cider Terrine with Pea Puree, Bitter Leaves & a Focaccia Crostini GF, VO

Mains

Batter Roasted Turkey Saddle, Roast Potatoes, Creamy Mash, Yorkshire Padding & a Rich Gravy GF

Braised Blade of Beef with Fondant Potato, Roasted Root Vegetables & a Port & Brandy Jus GF

Creole Salmon Supreme with Garlic Crashed New Potatoes & a Garlic & Herb Cream GF

*Wild Mushroom Bourguignon with Gratin Dauphinoise Potatoes VED, GFD, V
(All served with seasonal Vegetables)*

Desserts

Traditional Christmas Pudding with Cranberry & Calvados Custard VO

Chocolate Orange Molten Cake V

Lemon Meringue Mousse with Winter Berry Coulis VO, GF

To Finish

*A Selection of Cheeses, Chutneys, Grapes & Crackers
(2 to share - £10 supplement - optional)*

GF - Gluten Free / GFD - Gluten Free option / V - Vegetarian / VED - Vegan Option / VO - Vegetarian Option

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