



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 £37.95pp or £19.00per under 12yrs

Available 27/11 – 21/12

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

Starters

Roasted Parsnip Soup with a Honey Oil & Toasted Garlic Focaccia VEO, GFO, V

Crayfish & Smoked Salmon Timble with a Horseradish Cream, Lemon Dressed Leaves & Caviar GF

Duck & Pork Terrine with Red Onion Marmalade, Poached baby Apple & Bitter Leaves GFO,

Triple Cheese Flatbread with baby Spinach & a Garlic Mayo. V, VEO, GFO

Mains

Butter Roasted Turkey Saddle, Roast Potatoes, Creamy Mash, Yorkshire Pudding & a Rich Gravy GF

Braised Beef cheek Bourguignon with silky Mash & Roasted Root Vegetables GF

Baked Loin of Cod with Shellfish Sauce, Pickled Shellfish & New Potatoes GF

Three Cheese, Cauliflower & Truffle 'Crepes' with Roast Potatoes VEO, GFO, V

(All served with seasonal Vegetables)

Desserts

Traditional Christmas Pudding with 'Cointreau' Custard VO

Choc Brownie Biscoff 'Yule Log' with a Berry Coulis, Raspberries, Biscuit Crumb & Pouring Cream V

Orange 'Pannacotta' with Cranberry syrup, Orange Shortbread & 'Candied Oranges & Cranberries GF

To Finish

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

GF - Gluten Free / GFO - Gluten Free option / V - Vegetarian / VEO - Vegan Option / VO - Vegetarian Option

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

