



## CHRISTMAS FAYRE

SERVED FROM 1<sup>ST</sup> TO 24<sup>TH</sup> DECEMBER

### STARTERS

Chunky Vegetable Soup with Crusty Bread Roll & Butter (G) (V) (VE)

Timbale of Smoked Salmon & Prawns, Pickled Cucumber & Capers (G)

Chicken Liver Pâté with Fig Chutney & Toasted Ciabatta (G)

Wild Mushrooms in a White Wine, Garlic & Cream Sauce on Focaccia Bread (G) (V)

### MAIN COURSES

Traditional Roast Turkey, Chipolata Sausages wrapped in Streaky Bacon, Sage & Onion Stuffing with Pan Gravy (G)

Roast Fillet of Cod & Baby Spinach with a White Wine & Parsley Butter Sauce (G)

Feather Blade of Beef with Pancetta & Baby Onion Gravy (G)

Wild Mushroom & Nut Roast (G) (V) (N) (VE)

*All Served with Dauphinoise Potatoes, Roast Potatoes, Sprouts with Smoked Pancetta, Roast Parsnips & Chantenay Carrots*

### DESSERTS

Christmas Pudding with Brandy Butter Cream Sauce (G) (V) (N) (VE)

Chocolate Orange Cheesecake with Vanilla Pod Ice Cream (G) (V)

Apple, Pear & Cinnamon Crumble with Crème Anglaise (V)

Selection of Cheeses, Crackers, Grapes & Fig Chutney (G) (V)

**£28.95 Three Courses**

**£23.95 Two Courses**

(G) – Gluten Free Available (V) – Vegetarian (N) – Contains Nuts (VE) – Vegan Available

Please speak to a Member of Staff regarding any Allergies or Special Dietary Requirements

£10 Deposit Required on Booking for Tables of 6 or more

