



## **CHRISTMAS FAYRE**

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

### **STARTERS**

Spiced Parsnip & Apple Soup with Warm Bread **G V**

Rainbow Salmon Gravlax with Sun Blushed Pesto & Toasted Sourdough **G N**

Smoked Ham Hock Terrine with Pickled Vegetables & Mustard Purée **G**

Warm Whipped Feta & Chestnut Strudel with Roasted Root Vegetables  
& Tahini Dressing **V N**

### **MAIN COURSES**

Traditional Roast Turkey with Stuffing, Pigs in Blanket & Pan Gravy **G**

Baked Cod Fillet with Cavolo Nero Cabbage & Capper Sauce **G**

Braised Beef with Bourgeon Glaze Smoked Pancetta, Oyster Mushrooms & Tarragon **G**

Butternut & Roasted Fennel Risotto with Chive Crème Fraiche **G V**

*All with Traditional Roast Potatoes, Carrot & Swede Mash & Roasted  
Root Vegetables **G***

### **DESSERTS**

Christmas Pudding with Brandy Sauce **G V VE**

Warm Bitter Chocolate Torte with Honeycomb Ice Cream & Praline Crumb **V N**

Limoncello Cheesecake with Macerated Berries & Cherries **G V**

Selection of Cheese with Grapes, Celery, Chutney & Crackers **G V**

Selection of Ice Cream or Sorbet **G V VE**

**£32.95 Three Courses**

**£25.95 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

