



CHRISTMAS FAYRE

AVAILABLE 28TH NOVEMBER ~ 24TH DECEMBER

£26.⁹⁵ 2 COURSES ~ £32.⁹⁵ 3 COURSES

STARTERS

KING PRAWN COCKTAIL (*gfa*) - Shredded iceberg, Marie Rose sauce, buttered brown bloomer

CREAMY BLUE CHEESE GARLIC MUSHROOM (*v, gfa*) - On toasted sourdough

SPICED CARROT SOUP (*v, vga, gfa*) - With toasted ciabatta

CHICKEN LIVER PARFAIT (*gfa*) - With ciabatta crostini & apricot & cranberry chutney

BETROOT HUMMUS & CARROT TAPENADE (*v, vgn, gfa*) - With toasted flatbread

MAIN COURSES

ROAST TURKEY (*gfa*) - Roast potatoes, seasonal vegetables, sage & onion stuffing, pigs in blankets, Yorkshire pudding

FESTIVE PIE - Seasonal vegetables, sage & onion triple cooked chips

FESTIVE BURGER - Whisky glazed 7oz beef burger, blue cheese rarebit, crispy bacon, pulled beef, sage & onion triple cooked chips

SLOW BRAISED BEEF - With celeriac mash, red wine sauce, bacon & chestnut Brussels sprouts with a homemade Yorkshire pudding

LEMON & PARSLEY CRUMBED COD (*gf*) - Celeriac mash, buttered kale & toasted pine nuts

WILD MUSHROOM, SHALLOT & MADEIRA TART (*v, vgn*) - Roasted winter vegetables

DESSERTS

CHRISTMAS PUDDING (*v, gf, vga*) - With brandy sauce

SALTED CARAMEL TART - With Chantilly cream

STICKY TOFFEE PUDDING (*gf*) - With custard & toffee sauce

CHOCOLATE CHERRY TART (*vgn*) - With vegan vanilla ice cream

CHEESE & BISCUITS - Mature Cheddar & Stilton with crackers & chutney

